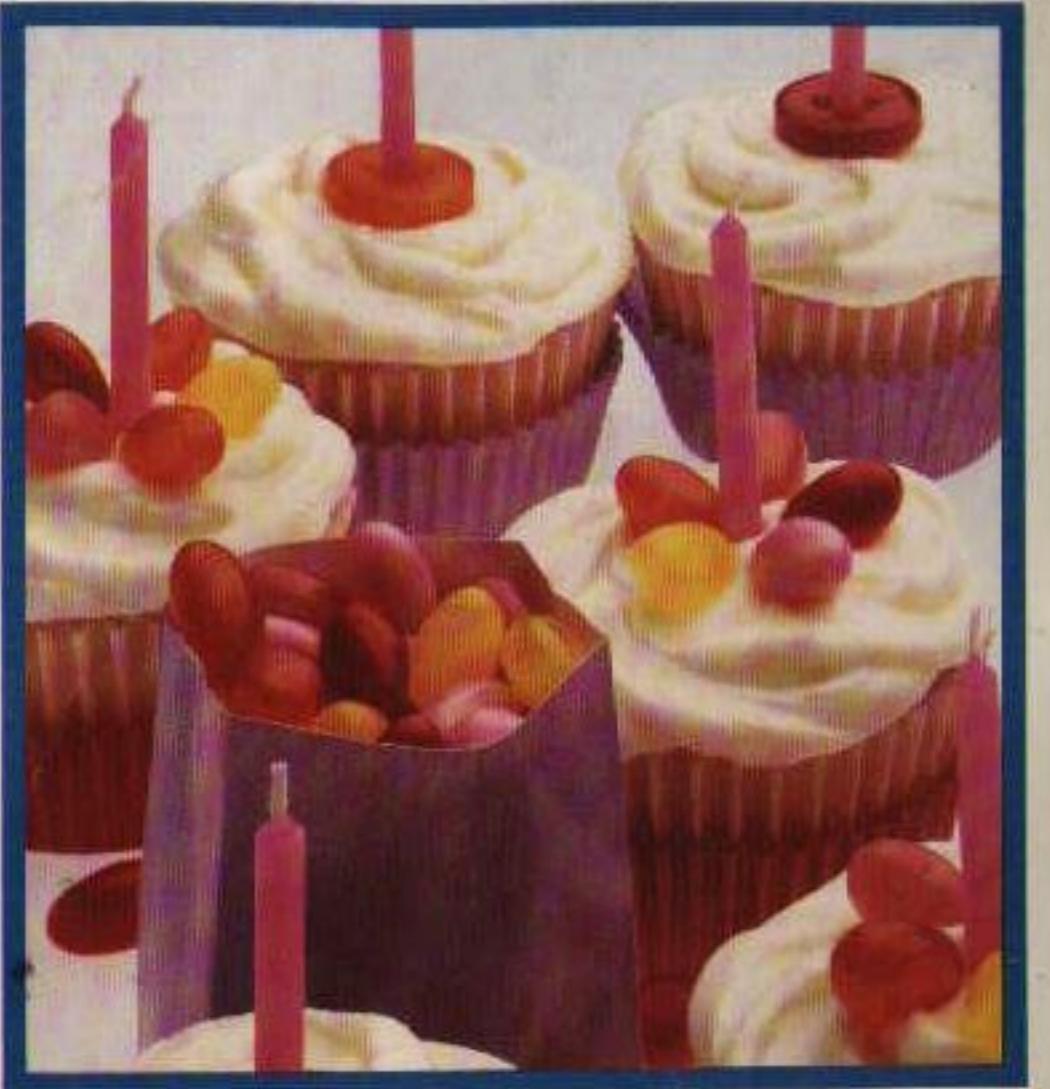


Betty Crocker's creative cakes



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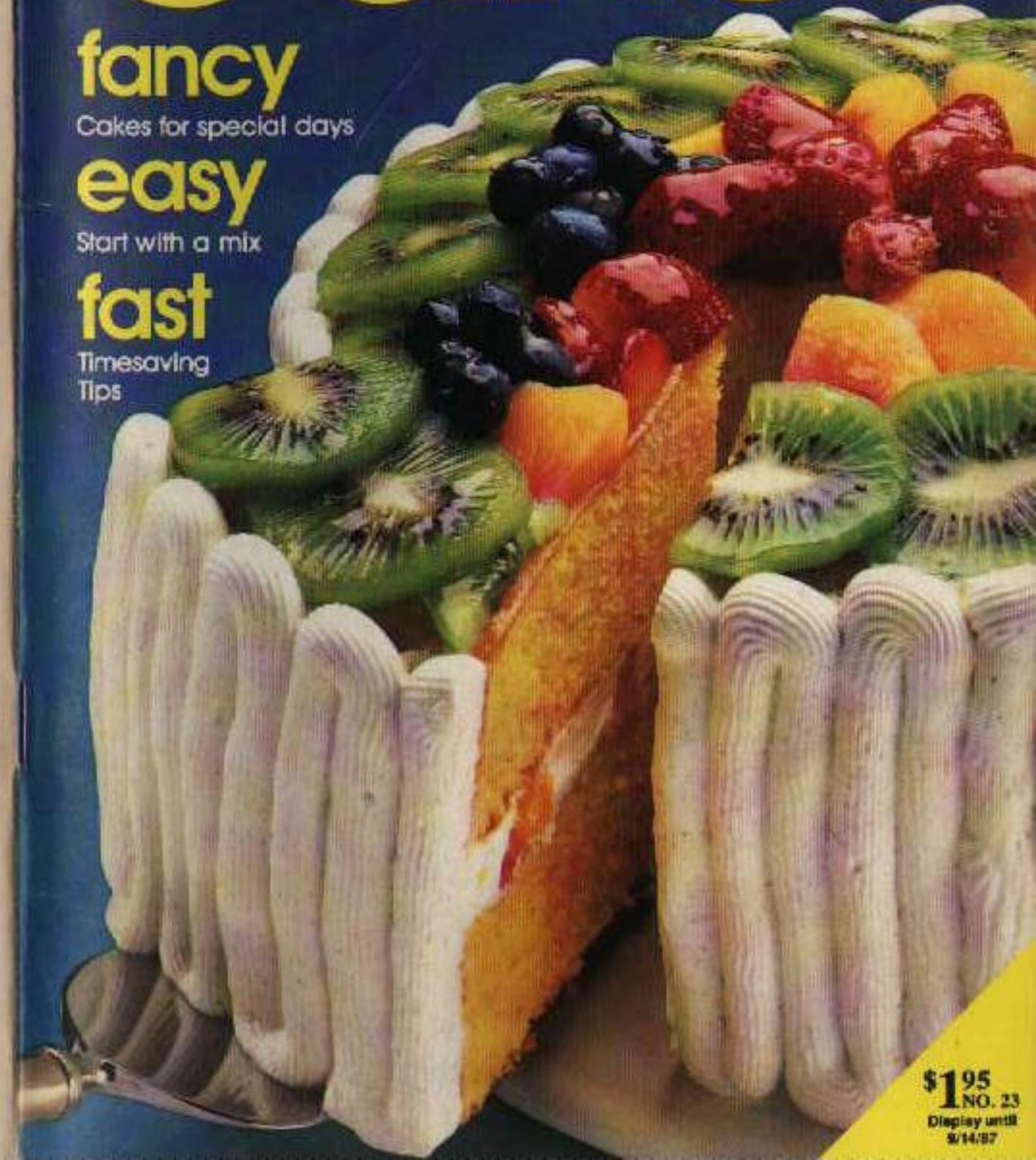
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Tips



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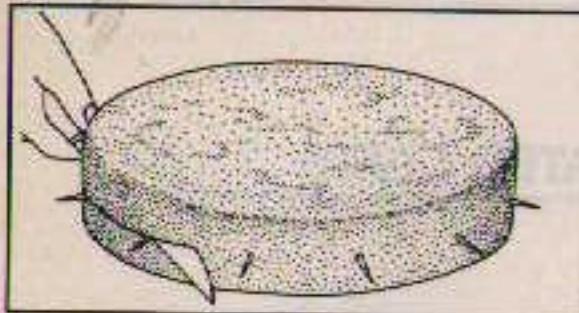
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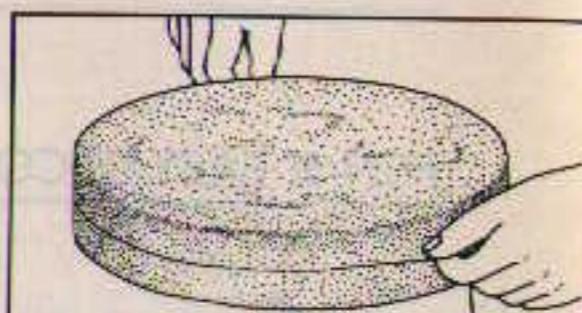
CAKE DECORATING TIPS

CAKE TREATMENTS

Splitting Layer Cakes

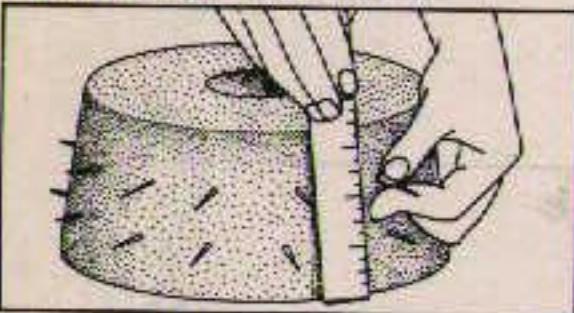


Wooden pick markers: Mark into equal widths on side of layers with wooden picks. Using a long, thin sharp knife and with wooden picks as a guide, cut through the layer.

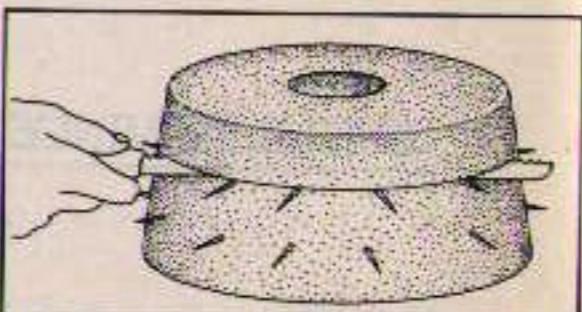


Thread trick: Split the layer by pulling a piece of heavy sewing thread horizontally, back and forth, through the layer.

Splitting Angel Food Cakes

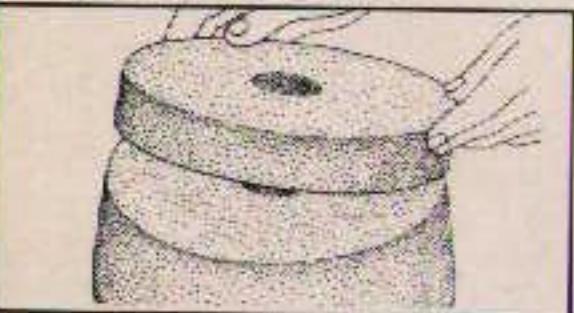


Measure the cake with a ruler and mark into equal widths with wooden picks.

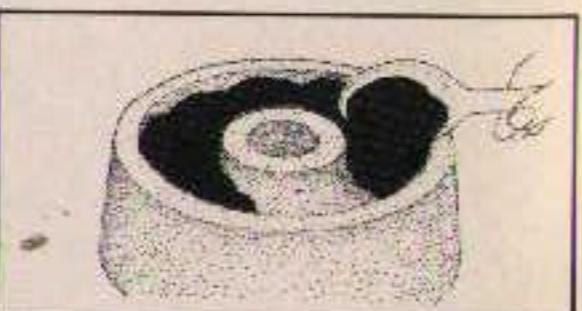


Using a serrated knife and with wooden picks as a guide, cut across the cake with a light, sawing motion.

Filling Angel Food Cakes



Slice off top of cake about 1 inch down. Cut into cake 1 inch from edge and 1 inch from hole.



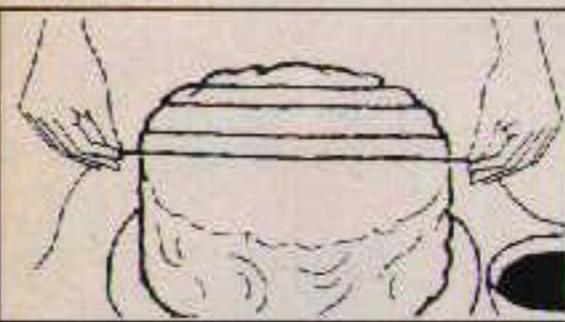
Remove cake within cuts with a spoon or curved knife, being careful to leave a base of cake 1 inch thick. Spoon half of the filling into cavity of cake.

COLORFUL DESIGNS

Patchwork Design

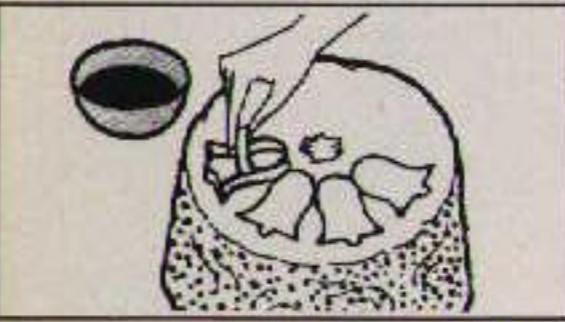
Mark the frosting of an 8- or 9-inch square cake into nine squares with a knife or wooden pick. Fill the squares with chopped nuts, miniature chocolate chips, confetti candy bits, chocolate shot, tinted coconut, colored sugars, crushed peppermint candy or multicolored chocolate-covered candies.

Plaid Design



Frost cake with fluffy frosting. Dip a piece of dental floss or white sewing thread in food color; stretching it taut, press into frosting. Repeat, using new thread for each color.

Cookie Cutter Design



Dip a cookie cutter into food color and press into frosted cake or draw a design on frosted cake. Fill in design with crushed candies, colored sugar, chopped nuts, tinted coconut or pastel or chocolate shot.

EASY CHOCOLATE TRICKS

Chocolate Wedges

Heat 2 bars (4 ounces each) sweet cooking chocolate, cut up, over low heat, stirring frequently, until melted. Spread over outside bottom of 8- or 9-inch round layer pan (use same size as for cake). Refrigerate until firm; bring to room temperature. Cut into 12 to 16 wedges. Refrigerate until ready to place on frosted cake. Arrange wedges upright in frosting around side of cake. To serve, cut between wedges.

Chocolate Curls

Place bar of milk chocolate on waxed paper. Make chocolate curls by pulling a vegetable parer toward you, pressing firmly against the chocolate in long, thin strokes. Transfer each curl carefully with a wooden pick to waxed paper-lined cookie sheet or directly onto frosted cake.

The curls will be easier to make if the chocolate is slightly warm. Let the chocolate stand in a warm place for about 15 minutes. Semisweet chocolate can be used but the curls will be smaller. Thicker bars of chocolate will make larger curls.

Chocolate Leaves

Wash and dry 12 to 18 fresh leaves (such as rose leaves) or pliable plastic leaves. Heat $\frac{1}{2}$ cup semisweet chocolate chips or 2 squares (1 ounce each) semisweet chocolate and 1 teaspoon shortening over low heat until melted. Brush chocolate about $\frac{1}{8}$ inch thick over backs of leaves. Refrigerate until firm, at least 1 hour. Peel off leaves. Refrigerate until ready to use.



FUN & EASY DECORATED CAKES

Fruit Mosaic Cake (page 24)

CHERRY HEART CAKE

1 package (18.25 ounces) chocolate fudge cake mix with pudding
 1 cup chilled whipping cream
 3 tablespoons powdered sugar
 $\frac{1}{4}$ teaspoon almond extract
 1 can (21 ounces) cherry pie filling

Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on package. Beat whipping cream and powdered sugar in chilled bowl until stiff. Stir in almond extract.

Form narrow rim of whipped cream around top edge of bottom layer; spread about $\frac{2}{3}$ of the pie filling on layer up to rim. Top with second layer. Outline large heart on top of cake with tip of knife. Frost side and top of cake, leaving heart portion unfrosted. Fill heart with remaining cherry filling. Refrigerate any remaining cake.

12 to 16 servings.

Heart Cake (page 32), Cherry Heart Cake

**GEORGE WASHINGTON CAKE**

1 package (18.25 ounces) devils food cake mix with pudding
 $\frac{1}{2}$ cup finely chopped maraschino cherries, well drained
 Chocolate-Cherry Frosting (below)
 12 to 16 maraschino cherries with stems

Prepare cake mix as directed on package except — stir in maraschino cherries. Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on package.

Reserve $\frac{3}{4}$ cup Chocolate-Cherry Frosting for decorating; fill layers and frost cake with remaining frosting. Place reserved frosting in decorating bag with star tip #32. Pipe border and lines on cake to form 12 to 16 wedges, applying even pressure and making side to side motion. Place a maraschino cherry on each wedge.

12 to 16 servings.

Chocolate-Cherry Frosting

4 cups powdered sugar
 $\frac{1}{2}$ cup margarine or butter, softened
 $\frac{1}{3}$ cup maraschino cherry juice
 1 ounce melted unsweetened chocolate (cool)
 $\frac{1}{4}$ teaspoon almond extract

Beat all ingredients on medium speed until smooth and desired consistency. If necessary, stir in additional cherry juice, $\frac{1}{2}$ teaspoon at a time.

DRUM CAKE

Bake 1 package (about 18.25 ounces) cake mix with pudding (any flavor) in 2 round pans, 8 or 9 x 1½ inches, as directed. Prepare 1 package (7.2 ounces) fluffy white frosting mix as directed. Tint with red food color if desired. Fill and frost cake.

Press striped peppermint candy sticks at angles into frosting around side of cake. Place a maraschino cherry at ends of sticks. Cross 2 candy sticks on top of cake for drumsticks if desired.

12 to 14 servings.



Reindeer Cake (p. 33), Peppermint Bell Cake, Christmas Tree Cake (p. 28).

PEPPERMINT BELL CAKE

- 1 package (18.25 ounces) cake mix with pudding (any flavor)
- 1 package (7.2 ounces) fluffy white frosting mix
- $\frac{3}{4}$ cup crushed peppermint candy
- Red food color
- Red cinnamon candies
- Green gumdrops

Bake cake mix in 2 round pans, 8 or $9 \times 1\frac{1}{2}$ inches, as directed on package. Prepare frosting mix as directed on package. Fill and frost cake with frosting.

Coat side of cake with crushed peppermint candy, reserving 3 tablespoons for decoration. Draw outline of bells on top of cake. Outline bells using wooden pick dipped into red food color. Fill bells with reserved candy. Roll gumdrops about $\frac{1}{8}$ inch thick on heavily sugared board; cut to resemble holly leaves. Place above bells; add candies.

12 to 14 servings.



Snowman Cake, Drum Cake (p. 7), Christmas Snow Cake (p. 10)

SNOWMAN CAKE

- 1 package (18 ounces) chocolate cake mix with pudding
- 1 package (7.2 ounces) fluffy white frosting mix
- 1 cup flaked coconut
- 4 or 5 semisweet chocolate chips
- 2 large green gumdrops
- 2 large black gumdrops
- Red shoestring licorice
- 2 chocolate cookies

Bake cake mix in 1 round pan, $9 \times 1\frac{1}{2}$ inches, and 1 round pan, $8 \times 1\frac{1}{2}$ inches, as directed on package. Arrange 8-inch layer for

head of snowman and 9-inch layer for body on large tray, about 18×10 inches. Prepare frosting mix as directed on package; frost layers, joining them together.

Sprinkle with flaked coconut. Use chocolate chips for buttons, green gumdrops for eyes, black gumdrops for eyebrows and nose and licorice for mouth and muffler. Place cookie on each side of head for earmuffs.

12 to 16 servings.

CHRISTMAS SNOW CAKE

Bake 1 package (about 18.25 ounces) cake mix with pudding (any flavor) in 2 round pans, 8 or 9 x 1½ inches, as directed. Prepare 1 package (7.2 ounces) fluffy white frosting mix as directed except — stir in ½ teaspoon almond extract. Fill and frost cake; sprinkle with flaked coconut.

Cut a paper circle the size of layer pan bottom. Draw a Christmas tree in center of paper; cut out tree. Place paper circle on cake. Sprinkle Tinted Coconut (below) in cutout area of circle. Fill base of tree with shaved chocolate. Remove circle. Decorate tree with red cinnamon candies. Roll red gumdrop on granulated sugar until flat; cut star for top of tree.

12 to 14 servings.

Tinted Coconut

Mix 1 or 2 drops green food color and ½ teaspoon water. Place ½ cup flaked coconut and the food color mixture in tightly covered jar; shake until coconut is evenly tinted.

NOTE: For a Christmas birthday cake, insert small red candles in ring-shaped hard candies; press on tree branches.

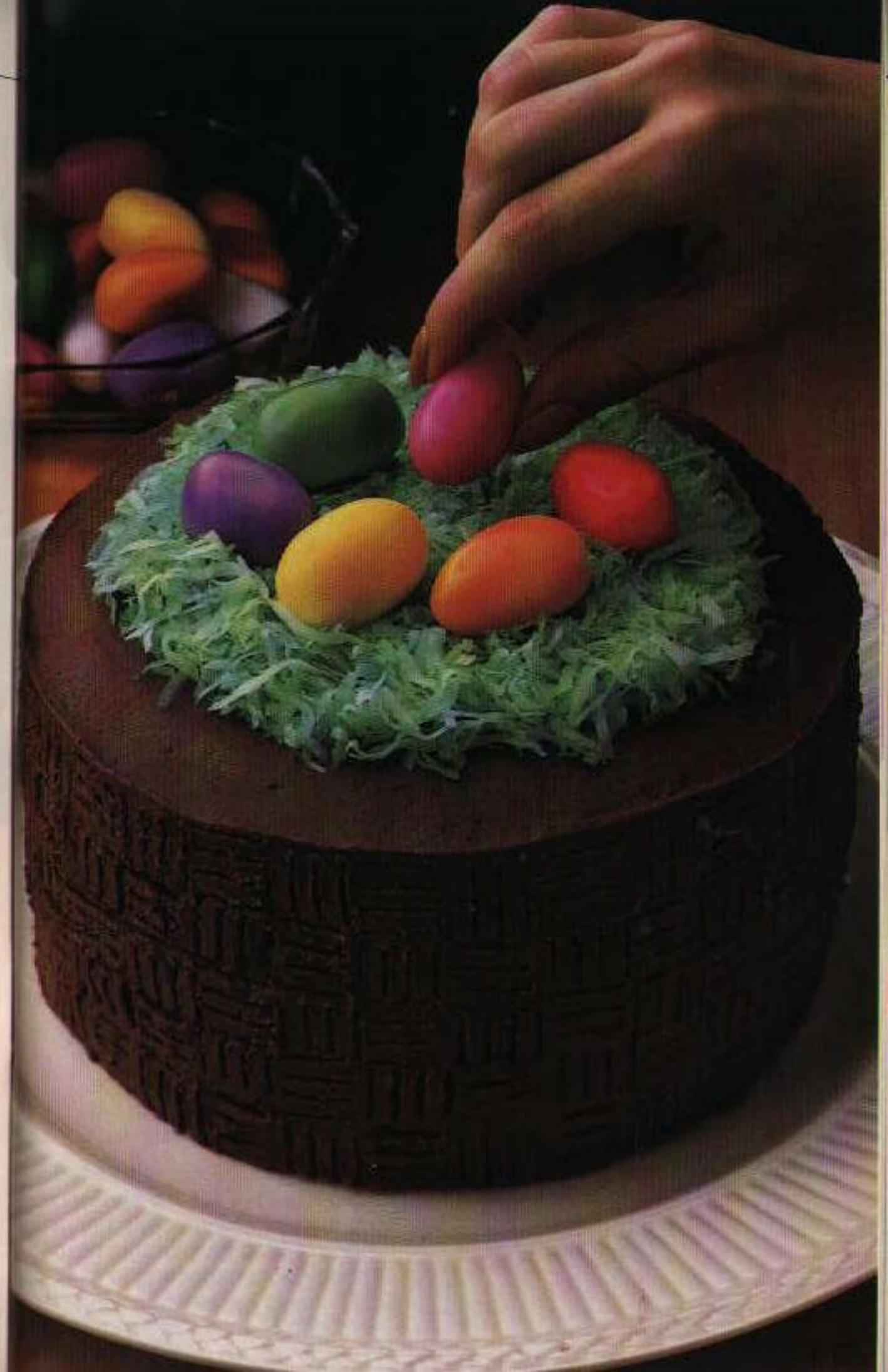
EASTER BASKET CAKE

1 package (18.25 ounces) yellow cake mix with pudding
1 package (13.7 ounces) chocolate fudge frosting mix
1 cup shredded coconut
Green food color
Candy Easter eggs

Bake cake mix in 2 round pans, 8 or 9 x 1½ inches, as directed on package. Prepare frosting mix as directed on package. Fill layers and frost side of cake with frosting, bringing frosting up over edge of cake to form a rim about 1 inch wide. Spread thin layer of frosting on remaining top of cake. Make a basket weave pattern in frosting on side of cake by drawing inch-long horizontal and vertical lines with tines of fork.

Shake coconut and 3 or 4 drops green food color in tightly covered jar until coconut is evenly tinted; sprinkle on top of cake within rim. Place candy eggs on coconut. Make basket handle, if desired, by twisting pipe cleaners or wire; cover with aluminum foil, wind with ribbon and insert in sides of cake.

12 to 16 servings.



Easter Basket Cake

MOTHER'S DAY CAKE

- 1 package (18.25 ounces) white cake mix with pudding
- 1/2 cup raisins, cut up
- 6 dried figs, cut up
- 3 tablespoons brandy
- 1 package (7.2 ounces) fluffy white frosting mix
- 1/2 cup chopped pecans
- 1/3 cup powdered sugar
- 5 drops red food color
- 6 square peppermint party mints

Bake cake mix in 2 round pans, 8 or 9 x 1 1/2 inches, as directed on package. Mix raisins, figs and brandy; let stand until brandy is absorbed, about 1 hour. Prepare frosting mix; reserve 1/4 cup for decorating. Stir raisin mixture and pecans into 2/3 cup of the remaining frosting. Fill layers with half of the filling; spread remaining filling over top of cake. Frost side and top of cake with remaining frosting.

Stir powdered sugar and food color into reserved frosting; place in decorating bag with writing tip #3. Write desired message on top of cake. Cut party mints diagonally into halves; arrange around top edge of cake.

12 to 16 servings.

FATHER'S DAY CAKE

- 1 package (18.25 ounces) yellow cake mix with pudding
- 1 package (7.2 ounces) fluffy white frosting mix
- 1/2 cup sliced almonds
- 1/4 cup toasted macaroon crumbs or 1/2 cup toasted flaked coconut
- 1/4 cup finely chopped maraschino cherries, well drained
- 1/2 cup powdered sugar
- 2 teaspoons cocoa
- 1 1/2 teaspoons water
- 3 or 4 maraschino cherries, cut into halves and well drained
- Sliced almonds

Bake cake mix in 2 round pans, 8 or 9 x 1 1/2 inches, as directed on package. Prepare frosting mix as directed on package. Stir 1/2 cup almonds, the macaroon crumbs and 1/4 cup cherries into 2/3 cup of the frosting. Fill layers with half of the almond mixture; spread remaining mixture over top. Frost top and side of cake with remaining frosting, making top smooth.

Mix powdered sugar, cocoa and water. If necessary, add water, a few drops at a time, until desired consistency. Place in decorating bag with writing tip #5; write desired message on top of cake. Arrange maraschino cherry halves and sliced almonds in design around top edge of cake.

12 to 16 servings.



Ladybug Cake

LADYBUG CAKE

- 1 package (16 ounces) golden pound cake mix
- 1 package (7.2 ounces) fluffy white frosting mix
- 2 chocolate wafer cookies
- 1 red gumdrop
- Red and black shoestring licorice
- Red sugar
- Black gumdrops

Bake cake mix as directed on package except — use 1 1/2-quart round glass casserole, decrease oven temperature to 300° and bake until wooden pick inserted in center comes out clean, 1 hour 5 minutes to 1 hour 15 minutes.

Place cake, top side down, on serving plate or tray. Prepare frosting mix as directed on package; frost cake. Make face on side of cake, using wafer cookies for eyes, red gumdrop slice for nose, red shoestring licorice for mouth and black shoestring licorice for eyebrows and antennae. Sprinkle red sugar over cake to within 2 inches from curved edge of face. Place black gumdrop slices on cake for spots.

10 to 14 servings.



BIG BURGER CAKE

1 package (16 ounces) golden pound cake mix
 Peanut Butter Frosting (right)
 2 tablespoons cocoa
 1 to 2 tablespoons strawberry preserves
 2 teaspoons toasted sesame seed

Bake cake mix as directed on package except — use 1½-quart round glass casserole, decrease oven temperature to 300° and bake until wooden pick inserted in center comes out clean, 1 hour 5 minutes to 1 hour 15 minutes. Prepare Peanut Butter Frosting. Cut cake horizontally into 3 equal layers. Frost side only of bottom layer.

Mix ¾ cup of the remaining frosting with the cocoa; if necessary, stir in 1 to 3 teaspoons milk for spreading consistency. Frost top of bottom layer with part of the cocoa frosting. Place middle (hamburger) layer on top; frost top and

Big Burger Cake

side of middle layer with remaining cocoa frosting.

Drizzle side of middle layer with preserves to resemble catsup. Place remaining (rounded) layer on top. Frost with remaining frosting. Immediately sprinkle top of cake with toasted sesame seed.

10 to 14 servings.

Peanut Butter Frosting

3 cups powdered sugar
 ½ cup creamy peanut butter
 ½ cup milk

Beat all ingredients on medium speed until frosting is smooth and spreading consistency. If necessary, stir in additional milk, ½ teaspoon at a time.

NOTE: To toast sesame seed, heat on ungreased cookie sheet in 300° oven until golden brown, about 3 minutes.

CUSTARD-FILLED SPICE CAKE

1 package (18.25 ounces) yellow cake mix with pudding
 ½ teaspoon ground nutmeg
 ½ teaspoon ground mace
 Custard Cream Filling (below)
 Powdered sugar
 Strawberries
 Green grape clusters
 Mint leaves

Bake cake mix in 2 round pans, 9 × 1½ inches, as directed on package except — beat in spices with the water. Fill layers with Custard Cream Filling. Place paper doily on top layer; press powdered sugar generously through sieve over doily. Carefully remove doily. Garnish base of cake with strawberries, grapes and mint leaves. Refrigerate any remaining cake.

12 to 16 servings.

Custard Cream Filling

½ cup sugar
 ¼ tablespoon cornstarch
 ½ teaspoon salt
 1½ cups milk
 2 egg yolks, slightly beaten
 1 teaspoon vanilla

Mix sugar, cornstarch and salt in saucepan. Stir in milk gradually. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir at least half of the hot mixture gradually into egg yolks. Blend into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Stir in vanilla; cool.

BALLOON BIRTHDAY CAKE

1 package (about 18.25 ounces) cake mix with pudding (any flavor)
 1 package (14.5 ounces) creamy vanilla frosting mix
 Pastel mint wafers
 Shoestring licorice
 Birthday candles

Bake cake mix in 2 round pans, 8 or 9 × 1½ inches, as directed on package. Prepare frosting mix as directed on package; tint with food color if desired. Fill layers and frost cake.

Arrange mint wafers on top of cake in a cluster to resemble balloons. Use licorice for strings tied to balloons; bring all strings to one point at edge of cake. Decorate side of cake with additional mint wafers. Arrange birthday candles in cluster opposite balloons, or insert candles in centers of mint wafers.

12 to 16 servings.



ZOO CAKE

1 package (about 18.25 ounces) cake mix with pudding (any flavor)

Creamy Cocoa Frosting (right)
Animal crackers
Assorted small gumdrops

Bake cake mix in rectangular pan, 13 x 9 x 2 inches, as directed on package. Place cake on large tray or aluminum foil-covered cardboard, about 14 x 10 inches. Frost sides and top of cake with

Creamy Cocoa Frosting (frosting on top should be $\frac{1}{4}$ inch thick).

Place animal crackers about 1 inch apart around top edge of cake, pressing gently into frosting to hold upright. Place gumdrops between each cracker. Place the number of candles appropriate to the child's birthday in an equal number of gumdrops. Arrange on cake.

12 to 15 servings.

CORRAL CAKE

1 package (18.25 ounces) chocolate fudge cake mix with pudding
Chocolate-Peanut Butter Frosting (below)
Black licorice twists (6 or 7)
Black shoestring licorice

Bake cake mix in 2 round pans, 8 or 9 x $1\frac{1}{2}$ inches, as directed on package. Fill and frost cake with Chocolate-Peanut Butter Frosting. Cut licorice twists crosswise into halves. Encircle side of cake with twists placed 2 to 3 inches apart for the posts and shoestring licorice $1\frac{1}{2}$ inches apart for the wires. Weave "wires" under and over alternate "posts."

Write name and age of child on top of cake with small pieces of shoestring licorice. Make a circle around age with licorice. Small birthday candles placed at angles in a group make a "bonfire" if desired. To serve, use scissors to cut licorice "wires." Allow 1 licorice twist per serving.

12 to 14 servings.

Chocolate-Peanut Butter Frosting

3 cups powdered sugar
3 tablespoons cocoa
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup milk

Beat all ingredients on medium speed until smooth and spreading consistency. If necessary, stir in additional milk, $\frac{1}{2}$ teaspoon at a time.

Creamy Cocoa Frosting

3 cups powdered sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup margarine or butter, softened
1 $\frac{1}{2}$ teaspoons vanilla
3 tablespoons milk

Beat all ingredients on medium speed until smooth and spreading consistency. If necessary, stir in additional milk, $\frac{1}{2}$ teaspoon at a time.



NEAPOLITAN PATCHWORK CAKE

1 package (18.25 ounces) white cake mix with pudding
1 ounce melted unsweetened chocolate (cool)
1/8 teaspoon red food color
Sour Cream Frosting (below)
1/2 ounce melted semisweet chocolate (cool)
3 drops red food color

Prepare cake mix as directed on package except — divide batter into 3 parts. Stir unsweetened chocolate into one part, 1/8 teaspoon food color into one part and leave one part plain. Spoon batters alternately into greased and floured rectangular pan, 13 x 9 x 2 inches. Cut through batter several times with spatula for marbled effect. Bake as directed on package.

Divide Sour Cream Frosting into 3 parts. Stir chocolate into one part, 3 drops food color into one part and leave one part plain. Mark top of cake into 3-inch squares. Frost squares in alternate colors. Refrigerate any remaining cake.

12 to 15 servings.

Sour Cream Frosting

4 cups powdered sugar
1 cup all-purpose flour
1/2 cup margarine or butter, softened
1/2 cup dairy sour cream
2 teaspoons vanilla
1/2 teaspoon salt
1 tablespoon water

Beat all ingredients on medium speed until frosting is smooth and spreading consistency.

Neapolitan Patchwork Cake

PINK COCONUT CAKE

1 package (16 ounces) white angel food cake mix
1 cup flaked coconut
1 package (7.2 ounces) fluffy white frosting mix
Pink Coconut (below)

Bake angel food cake mix as directed on package except — fold coconut into batter. Cool completely and remove cake from pan. Prepare frosting mix as directed on package and frost cake. Mark top and side into 8 equal wedges and panels. Sprinkle Pink Coconut over alternate wedges; press onto alternate side panels. Press narrow strip of coconut across tops and down sides of white panels if desired.

12 to 16 servings.

Pink Coconut

Shake 1 1/2 cups flaked coconut and 2 drops red food color in tightly covered jar until coconut is evenly tinted.

CHOCOLATE FROSTED ANGEL CAKE

1 package (16 ounces) white angel food cake mix
 2 tablespoons chocolate shot Chocolate Fluff (below)
 Chocolate Triangles (below) or dark chocolate-covered thin mints

Bake cake mix as directed on package except — add chocolate shot to the cake mix. Cool completely and remove cake from pan. Split cake to make 3 layers (see page 2). Fill each layer with 1 cup Chocolate Fluff; frost cake with remaining frosting. Decorate with Chocolate Triangles. Refrigerate any remaining cake.

12 to 16 servings.

Chocolate Fluff

3 cups chilled whipping cream
 1½ cups powdered sugar
 ¾ cup cocoa
 ¼ teaspoon salt

Beat all ingredients in chilled bowl until stiff.

Chocolate Triangles

Heat 1 bar (4 ounces) sweet cooking chocolate over low heat until melted. Spread over outside bottom of square pan, 8 x 8 x 2 inches. Refrigerate until firm; bring to room temperature. Cut into squares; cut squares diagonally into halves for triangles. Refrigerate until ready to use.

CHERRY BROWNIE CAKE

1 package (18.25 ounces) German chocolate or milk chocolate cake mix with pudding
 Cherry Fudge Frosting (below)
 Red food color
 2 packages (7 ounces each) marzipan
 Powdered sugar
 Black shoestring licorice
 Buttercream Frosting (right)

Bake cake mix in jelly roll pan, 15½ x 10½ x 1 inch, as directed on package. Cool. Frost with Cherry Fudge Frosting. Mark frosting into 24 servings, 2½ inches square. Knead food color, 1 drop at a time, into marzipan until cherry red. Roll marzipan on surface lightly sprinkled with powdered sugar into roll, ¾ inch in diameter. Cut into ¾-inch pieces; roll pieces into balls.

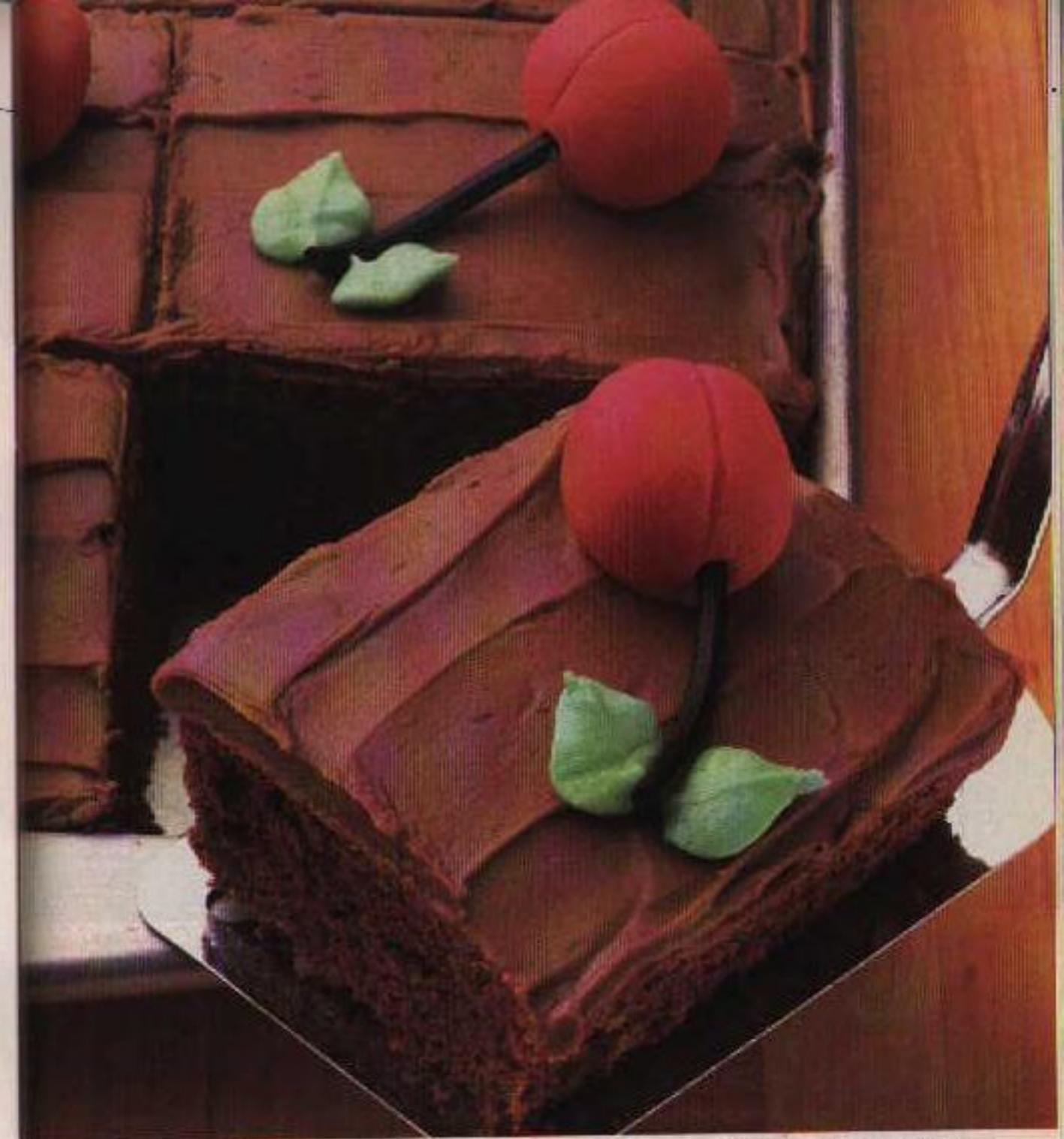
Mark creases in cherries with back of knife. Place a cherry on each serving. Cut licorice into 1½-inch pieces for stems. Place Buttercream Frosting in decorating bag with leaf tip #352. Pipe leaves onto each stem.

24 servings.

Cherry Fudge Frosting

1 package (6 ounces) semisweet chocolate chips
 2 tablespoons margarine or butter
 3 cups powdered sugar
 ½ cup maraschino cherry juice

Heat chocolate chips and margarine over low heat, stirring constantly, until chocolate is melted. Beat in powdered sugar and cherry juice until frosting is smooth and spreading consistency.



Cherry Brownie Cake

Buttercream Frosting

1 cup powdered sugar
 2 tablespoons margarine or butter, softened
 2 tablespoons shortening
 1 tablespoon milk
 ½ teaspoon green food color

Beat all ingredients except food color on medium speed until frosting is smooth and desired consistency. If necessary, stir in additional milk, ½ teaspoon at a time. Stir in food color.

TIME-SAVER TIP: Substitute 1 package (13.7 ounces) milk chocolate frosting mix for the Cherry Fudge Frosting. Prepare as directed on package. Substitute green gumdrops for frosting leaves. Roll each gumdrop on heavily sugared surface until ¼ inch thick. Cut to resemble leaves.

STRAWBERRY YOGURT CAKE

- 1 package (18.25 ounces) yellow or white cake mix with pudding
- 1 container (8 ounces) frozen whipped topping, thawed
- 2 cartons (6 ounces each) strawberry yogurt

Bake cake mix in jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch, as directed on package. Cool completely. Mix whipped topping and yogurt; spread over cake. Refrigerate until serving time. Garnish with strawberries if desired. Refrigerate any remaining squares.

15 servings.

ROCKY ROAD BROWNIE CAKE

Bake Cakelike Brownies as directed on 1 package (23.5 ounces) fudge brownie mix with can of chocolate syrup. Spread Rocky Road Topping (below) over top. Refrigerate at least 2 hours. Refrigerate any remaining cake.

Rocky Road Topping

- 1 bar (4 ounces) sweet cooking chocolate
- $\frac{1}{4}$ cup margarine or butter
- 1 cup powdered sugar
- 1 tablespoon plus 1 teaspoon milk
- 2 $\frac{1}{2}$ cups miniature marshmallows
- 1 cup salted peanuts

Heat chocolate and margarine in 3-quart saucepan over low heat, stirring constantly, until chocolate is melted; remove from heat. Stir in powdered sugar and milk. Beat until smooth. Stir in marshmallows and peanuts.

CREAM CHEESE-NUT CAKE

- 1 package (18.25 ounces) cherry chip, lemon or devils food cake mix with pudding
- $\frac{1}{2}$ cup finely chopped nuts
- 1 package (8 ounces) cream cheese, softened
- 1 egg
- $\frac{1}{2}$ cup sugar
- Glaze (below)

Prepare cake mix as directed on package except — stir in nuts. Pour batter into jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch. Mix cream cheese, egg and sugar until smooth. Drop by tablespoonfuls onto batter. Cut through batter with knife or metal spatula several times for marbled effect. Bake until cake springs back when touched lightly in center or when wooden pick inserted in cake part comes out clean, 25 to 30 minutes. Cool completely. Drizzle with Glaze. Cut into bars, 3×2 inches.

25 bars.

Glaze

Mix $\frac{1}{2}$ cup vanilla ready-to-spread frosting and 3 to 4 teaspoons water, 1 teaspoon at a time, until glaze is of desired consistency.



Strawberries and Cream Cake, Custard-filled Spice Cake (page 15)

STRAWBERRIES AND CREAM CAKE

- 1 package (18.25 ounces) yellow cake mix with pudding
- Whipped Cream Cheese Frosting (right)
- 1 pint strawberries, sliced

Bake cake mix in 2 round pans, 8 or $9 \times 1\frac{1}{2}$ inches, as directed on package. Spread 1 layer with $\frac{1}{2}$ cup of the Whipped Cream Cheese Frosting; top with layer of sliced strawberries. Place remaining cake layer on top. Spread thin layer of frosting on side of cake.

Place remaining frosting in decorating bag with large open star tip #4B. Pipe vertical rows on side of cake. Pipe shell border around top edge of cake. Or, frost

side of cake with long vertical strokes. Arrange sliced strawberries on top of cake. Refrigerate any remaining cake.

14 to 16 servings.

Whipped Cream Cheese Frosting

- 1 package (3 ounces) cream cheese, softened
- 1 tablespoon milk
- 2 cups chilled whipping cream
- $\frac{2}{3}$ cup powdered sugar

Beat cream cheese and milk in chilled bowl on low speed until smooth; beat in whipping cream and powdered sugar. Beat on high speed, scraping bowl occasionally, until stiff peaks form.

FRUIT MOSAIC CAKE

1 package (16 ounces) golden pound cake mix
Cream Cheese Frosting (below)
Fruit (strawberry halves, banana slices, mandarin orange segments, seedless grapes)

Bake cake mix as directed on package except — pour batter into greased and floured square pan, 9 x 9 x 2 inches. Bake until wooden pick inserted in center comes out clean, 40 to 50 minutes. Frost with Cream Cheese Frosting. Decorate with fruit. Refrigerate any remaining cake.

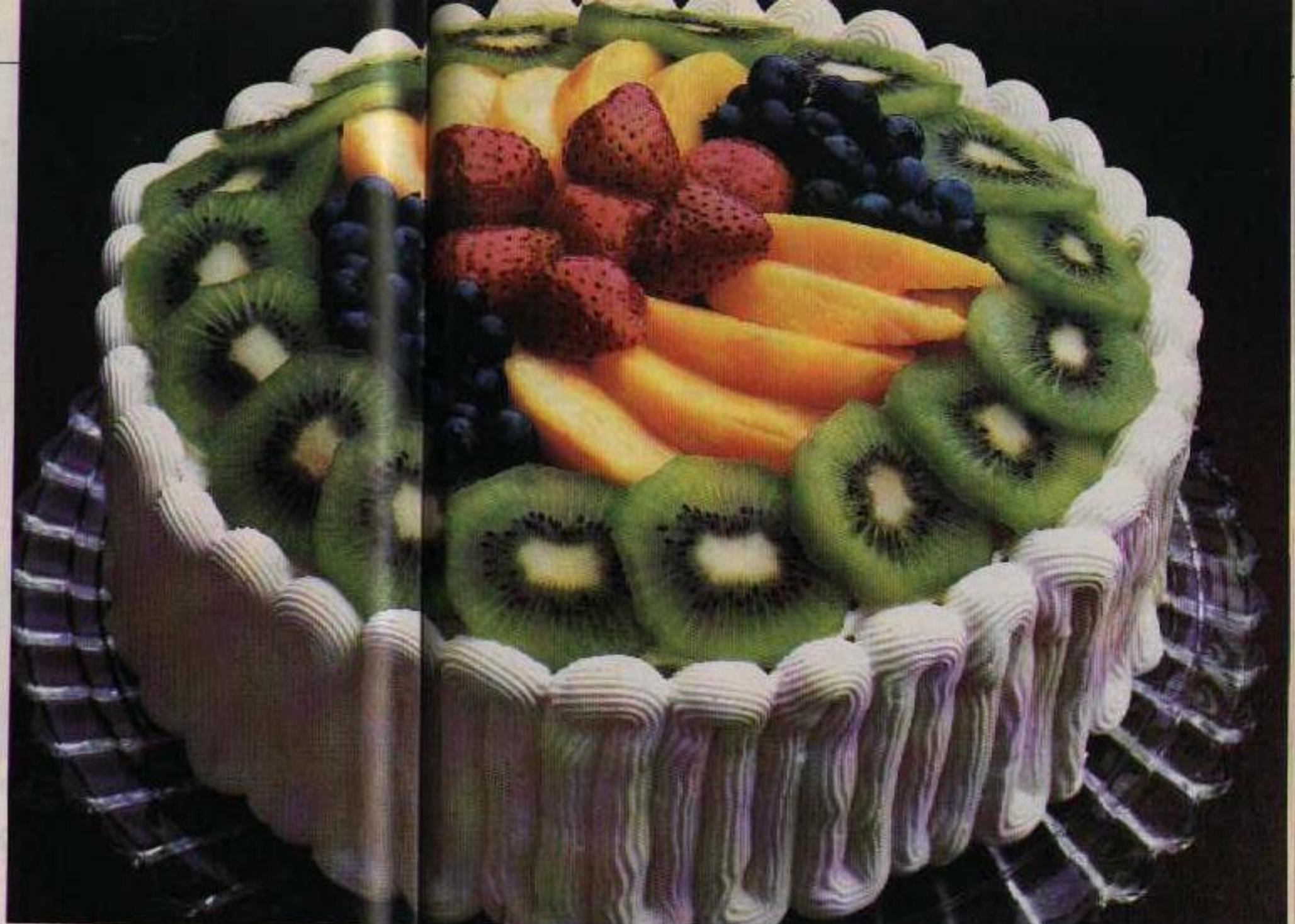
12 servings.

Cream Cheese Frosting

1 package (3 ounces) cream cheese, softened
 $\frac{3}{4}$ cup chilled whipping cream
 $\frac{1}{4}$ cup powdered sugar
 $\frac{1}{2}$ teaspoon vanilla

Beat cream cheese in chilled bowl until smooth. Beat in remaining ingredients on high speed, scraping bowl occasionally, until stiff peaks form.

TIME-SAVER TIP: Substitute 1 tub (16 ounces) cream cheese ready-to-spread frosting for the Cream Cheese Frosting.



Summer Fruit Cake

SUMMER FRUIT CAKE

1 package (18.25 ounces) white or yellow cake mix with pudding
 $\frac{1}{2}$ cup apple jelly
Spiced Whipped Cream (right)
2 nectarines or peaches, sliced
2 kiwi fruit, peeled and sliced
 $\frac{1}{2}$ cup blueberries
 $\frac{1}{2}$ cup strawberries, cut into halves

Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on

package. Heat apple jelly until melted; brush half of the jelly on layers before assembling. Spread 1 layer with $\frac{1}{2}$ cup of the Spiced Whipped Cream; arrange half of the nectarine slices on top. Top with remaining layer. Place remaining Spiced Whipped Cream in decorating bag with open star tip #199; pipe vertical rows up and down side of cake or frost side of cake with long vertical strokes.

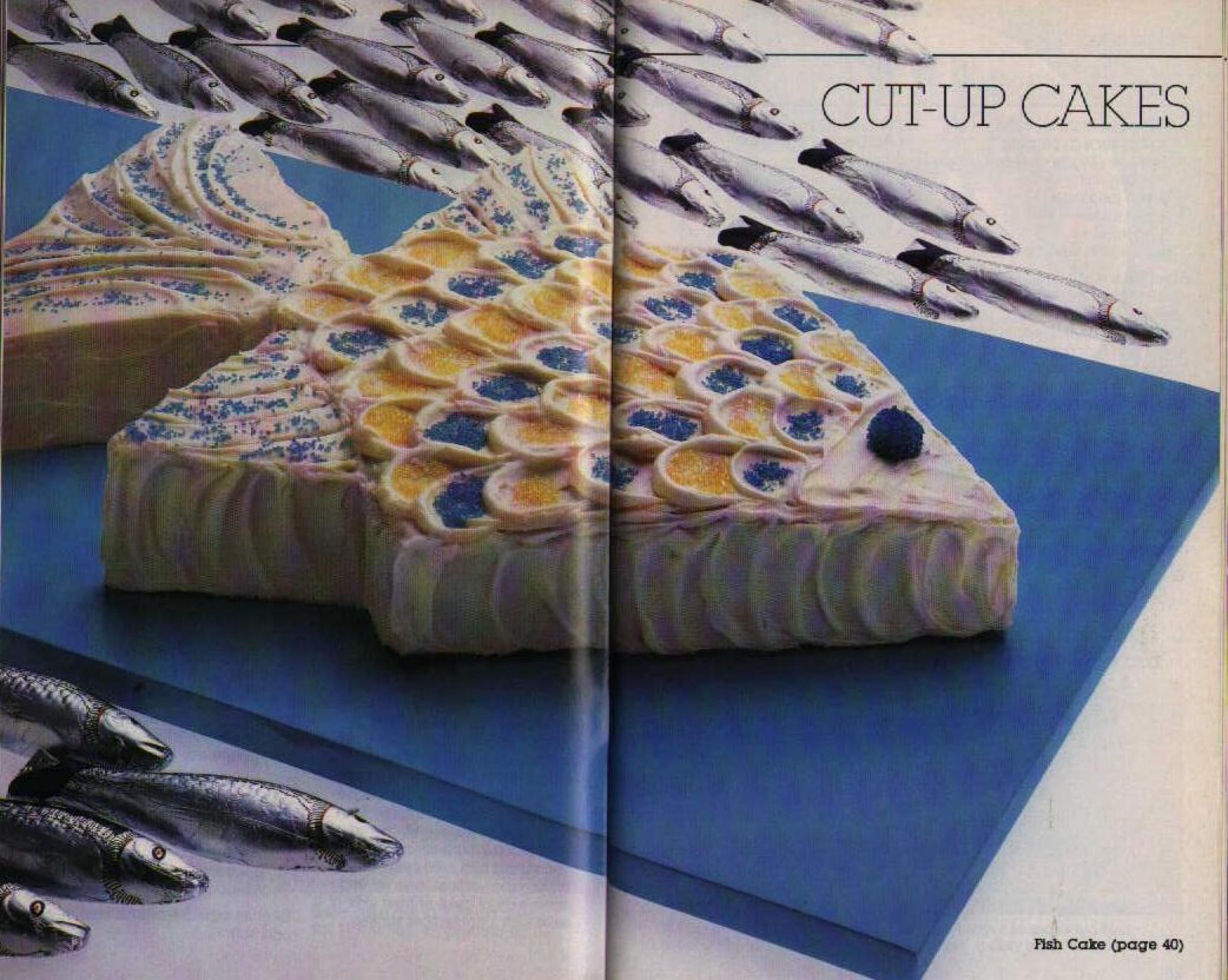
Arrange fruit in attractive design on cake; brush with remaining jelly. Refrigerate any remaining cake.

12 to 14 servings.

Spiced Whipped Cream

2 cups chilled whipping cream
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground mace

Beat all ingredients in chilled bowl until stiff.



CUT-UP CAKES

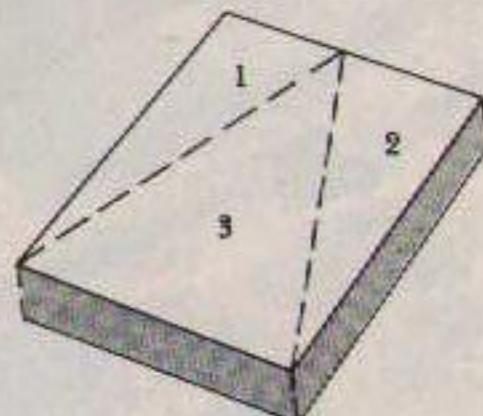
Fish Cake (page 40)

CHRISTMAS TREE CAKE

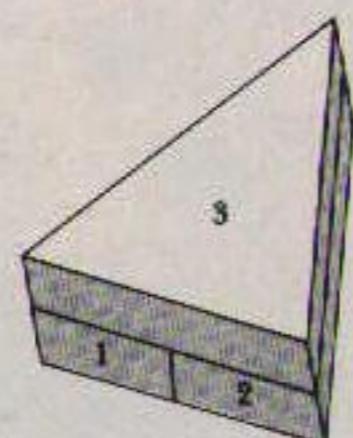
1 package (18.25 ounces) yellow cake mix with pudding
 1 package (7.2 ounces) fluffy white frosting mix
 Green food color
 Green sugar
 Gumdrops
 3 peppermint candy canes

Bake cake mix in rectangular pan, 13 x 9 x 2 inches, as directed on package. Prepare frosting mix as directed on package; tint pale green with 5 or 6 drops food color. Cut cake as shown in diagram. Arrange cake pieces 1 and 2 on large tray or aluminum foil-covered cardboard; frost. Place piece 3 on top, frost sides and top, making strokes through frosting to resemble tree branches. Sprinkle cake with green sugar and decorate with gumdrops. Insert peppermint candy canes into end of tree to make trunk.

12 to 16 servings.

CUTTING AND ASSEMBLING CHRISTMAS TREE CAKE

Cut cake diagonally into 3 pieces.



Arrange side pieces on tray; frost top. Place remaining piece on top; frost sides and top.



Turkey Gobbler Cake

TURKEY GOBBLER CAKE

1 package (18.25 ounces) yellow cake mix with pudding
 1 tub (16 ounces) milk chocolate frosting
 Large marshmallow
 Red sugar
 Candy corn

Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on package. Cut 1 layer to make 6½-inch circle, turkey head and feet as shown in picture. Freeze cut pieces uncovered about 1 hour for easier frosting.

Place 1 layer on cake plate or aluminum foil-covered cardboard; frost top and side. Place circle on larger layer and frost. Join head and feet to circle and frost. Cut marshmallow in half. Moisten 1 half and dip in red sugar; join to head with frosting for turkey's

wattle. Decorate with small piece of remaining marshmallow half for eye and candy corn for feathers, beak and claws.

12 servings.

CUTTING TURKEY GOBBLER CAKE

Cut 1 layer to make 6½-inch circle, turkey head and feet.



EASTER BUNNY CAKE

- 1 package (18.25 ounces) devils food cake mix with pudding
- 1 package (7.2 ounces) fluffy white frosting mix
- 1 cup shredded coconut
- Jelly beans or small gumdrops
- 1 cup shredded coconut
- Green food color
- Construction paper

Bake cake mix in 2 round pans, 9 or 8 x 1½ inches, as directed on package. Freeze one layer for later use. Cut the other cake layer into halves to make 2 semicircles. Prepare frosting mix as directed on package; put halves of cake together with frosting to form body. Place cake upright on cut edge on serving plate or tray.

Cut a notch about ½ of the way up one edge of body to form head as shown in diagram. Attach cut out piece for tail with wooden picks. Frost with remaining frosting, rounding body on sides. Sprinkle with 1 cup coconut. Cut ears from pink construction paper; press into top. Use jelly beans for eyes and nose.

Shake 1 cup shredded coconut and 2 or 3 drops green food color in tightly covered jar until evenly tinted. Surround bunny with tinted coconut. Add additional jelly beans if desired.

8 to 10 servings.

CUTTING AND ASSEMBLING EASTER BUNNY CAKE



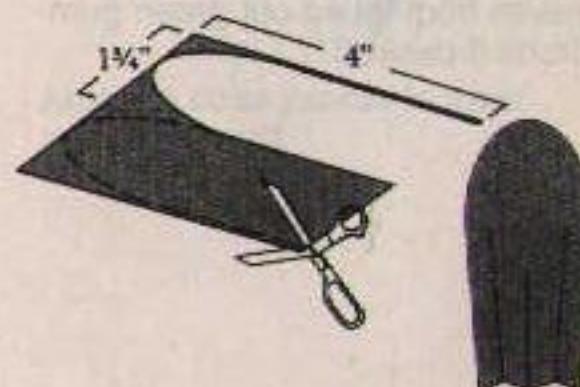
Cut cake into halves to make 2 semicircles.



Cut notch about ½ of the way up one edge of body to form head.



Attach cut out piece for tail with wooden pick.



Cut 4 x 1 3/4-inch ears from pink construction paper. Fold as shown.

Easter Bunny Cake

HEART CAKE

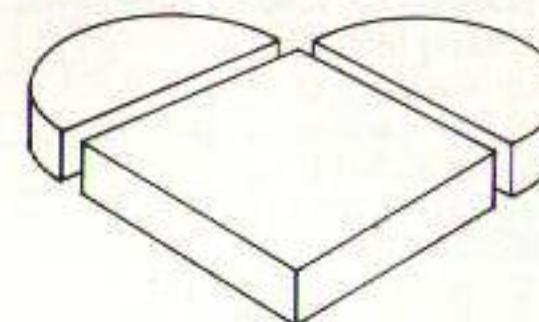
1 package (18.25 ounces) white or cherry chip cake mix with pudding
 1 package (7.2 ounces) fluffy white frosting mix
 8 drops red food color
 Gumdrop Rose (below)

Bake cake mix in 1 round pan, $8 \times 1\frac{1}{2}$ inches, and 1 square pan, $8 \times 8 \times 2$ inches, as directed on package for 8-inch round pans. Place square layer on large tray or aluminum foil-covered cardboard, 18×15 inches. Cut round layer into halves. Place cut edge of each half against adjacent sides of square layer to form heart as shown in diagram. Prepare frosting mix as directed on package except — fold in food color after beating. Decorate with Gumdrop Rose.

10 to 14 servings.

Gumdrop Rose

Roll 4 large gumdrops on well-sugared board into $\frac{1}{8}$ -inch ovals. Sprinkle with sugar. Cut ovals into halves. Roll one half-oval tightly to form center of rose. Place more half-ovals around center, overlapping slightly. Press together at base; trim base. Cut leaves from rolled out green gumdrops if desired.

CUTTING AND ASSEMBLING HEART CAKE

Cut the round layer into halves. Place cut edges against sides of square layer.

GUMDROP ROSE PREPARATION

Roll gumdrops into $\frac{1}{8}$ -inch ovals.



Place half-ovals around center half-oval.

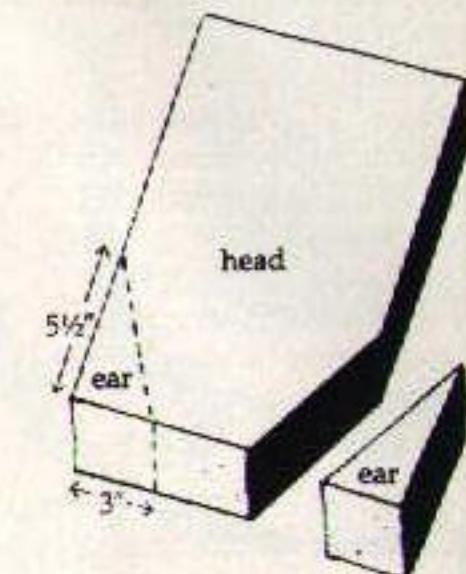
REINDEER CAKE

1 package (about 18.25 ounces) cake mix with pudding (any flavor)
 1 cup flaked coconut
 1 package (7.2 ounces) fluffy white frosting mix
 2 large chocolate wafer cookies
 1 red gumdrop
 Red shoestring licorice

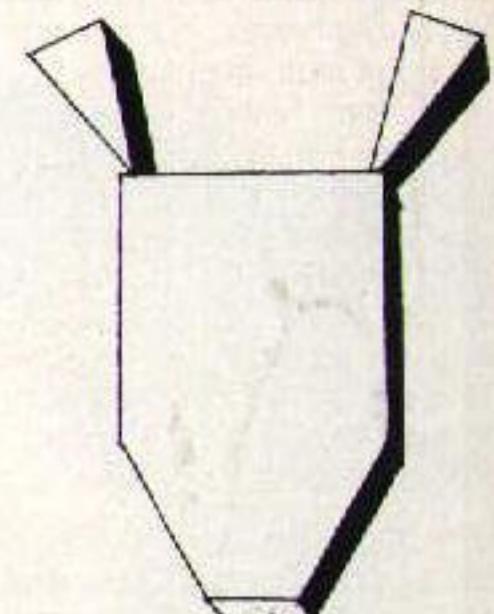
Bake cake mix in rectangular pan, $13 \times 9 \times 2$ inches, as directed on package. Toast coconut in shallow baking pan in 350° oven, stirring frequently, until golden brown, about 5 minutes; reserve. Cut cake as shown in diagram. Arrange cake and pieces (ears) to form reindeer on aluminum foil-covered cardboard, 24×22 inches.

Prepare frosting mix as directed on package. Frost sides and top of cake, joining pieces together. Sprinkle toasted coconut over reindeer. Use wafer cookies for eyes, gumdrop for nose, licorice for mouth and antlers.

16 servings.

CUTTING AND ASSEMBLING REINDEER CAKE

Cut cake into 3 pieces as shown.



Arrange cake pieces to form reindeer head.

BUTTERFLY CAKES

1 package (18.25 ounces) yellow cake mix with pudding
 1 tablespoon finely shredded orange peel
 1 cup flaked coconut
 1 package (7.2 ounces) fluffy white frosting mix
 1 teaspoon finely shredded orange peel
 4 drops yellow food color
 1 or 2 drops red food color
 1 ounce melted unsweetened chocolate (cool)
 Black shoestring licorice

Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on package except — stir 1 tablespoon orange peel and 1 cup coconut into batter. Cut each layer vertically into halves; cut a notch on each cut side, slightly below center, to form "wings" as shown in diagram. For each butterfly, arrange 2 wings on a tray, 14 x 10 inches; use 2 of the leftover notched pieces to form the body, trimming if necessary. Prepare frosting mix as directed on package except — fold in 1 teaspoon orange peel and the food color after beating; frost butterflies.

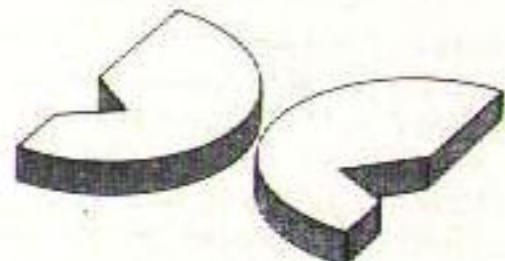
Using a teaspoon, carefully drizzle chocolate on frosting in 2 parallel lines along straight sides; immediately draw spatula or knife through lines at right angles, alternating directions, to form shadow pattern as shown on page 35. Frost bodies of butterflies with melted chocolate and add markings on wings if desired. Add licorice strips for antennae.

2 butterfly cakes
 (7 or 8 servings each).

CUTTING AND ASSEMBLING BUTTERFLY CAKES



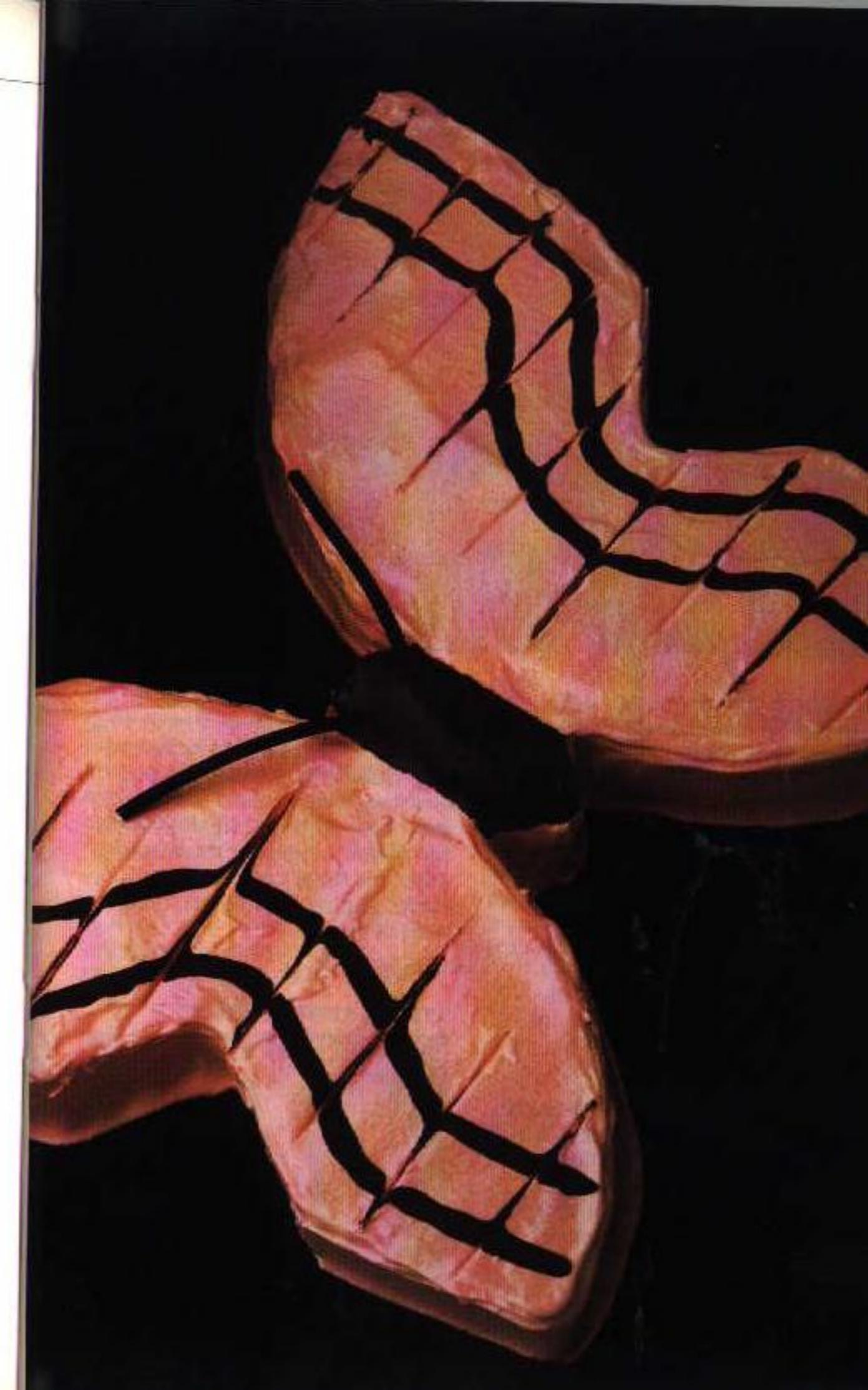
Cut each layer vertically into halves.



Cut notch on cut sides, slightly below center.



Arrange 2 "wings" on tray; use 2 notched pieces to form body.





Apple Tree Cake

1 package (18.25 ounces) yellow cake mix with pudding
 1 teaspoon cocoa
 1 tub (16 ounces) vanilla frosting
 6 drops (or more) green food color
 6 drops (or more) red food color

Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on package. Cut 1 layer to make tree trunk and 1½-inch circles as shown in picture. Freeze cut pieces uncovered about 1 hour for easier frosting.

Place 1 layer on large tray or aluminum foil-covered cardboard. Stir cocoa into ½ cup of the frosting; frost tree trunk and join to round layer. Tint ¾ cup of the frosting with green food color; frost top and side of round layer. Tint remaining frosting (about ½ cup) with red food color. Stir in 2 tablespoons water to make a glaze.

Split 1½-inch cake circles horizontally in half. Place circles on wire rack over large bowl or baking dish. Pour glaze on circles until completely covered. (Glaze that drips into bowl can be reused.) Place "apples" on tree and around base of tree.

12 to 16 servings.

CUTTING APPLE TREE CAKE



Cut 1 cake layer as shown.

SAILBOAT CAKE

1 package (about 18.25 ounces) cake mix with pudding (any flavor)
 1 package (7.2 ounces) fluffy white frosting mix
 1 tablespoon cocoa
 14 x 4-inch piece of aluminum foil
 Ring-shaped hard candy mints

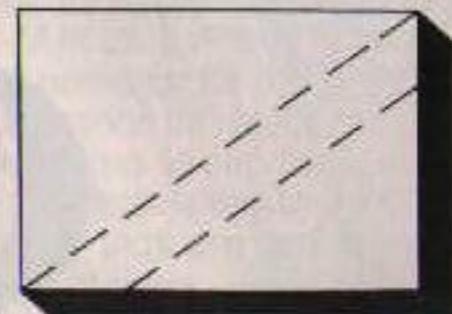
Bake cake mix in rectangular pan, 13 x 9 x 2 inches, as directed on package. Cut cake as shown in diagram. Arrange pieces to form sailboat on large tray or aluminum foil-covered cardboard, about 20 x 18 inches, leaving space between sails for mast. Prepare frosting mix as directed on package; reserve 1 cup. Frost sails with remaining frosting.

Sift cocoa over reserved frosting; gently fold in cocoa until blended. Frost hull of sailboat with cocoa frosting. Roll up aluminum foil for mast; place between sails. Use candy mints for portholes or decorate as desired.

14 to 16 servings.

NOTE: A 14 x 4-inch piece of wrapping or shelf paper can be substituted for aluminum foil; secure with tape.

CUTTING AND ASSEMBLING SAILBOAT CAKE



Cut cake diagonally into 3 pieces as shown.



Arrange cake pieces to form sailboat, leaving space between sails for mast.



PANDA CAKE

1 package (18.25 ounces) spice or yellow cake mix with pudding
 1 package (7.2 ounces) fluffy white frosting mix
 ½ cup flaked coconut
 8 chocolate wafer cookies, about 2 inches in diameter
 1 large marshmallow
 2 chocolate-covered candies
 1 small black or red gumdrop
 Black shoestring licorice
 ¼ cup flaked coconut
 1 teaspoon cocoa

Bake cake mix in 1 round pan, 9 x 1½ inches, and 1 round pan, 8 x 1½ inches, as directed on package. Cut small piece from one side of 9-inch layer as shown in diagram. Place 9-inch layer on large tray or aluminum foil-covered cardboard, about 16 x 10 inches. Join 8-inch layer to cut section for head of panda.

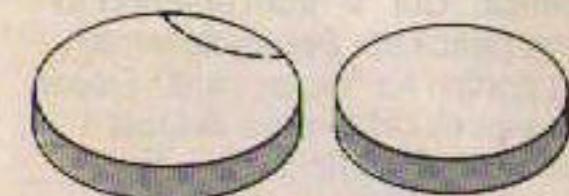
Prepare frosting mix as directed on package and frost cake. Cover top ¾ portion of body of panda with ½ cup flaked coconut. Press 2 wafer cookies into top of head at 45° angle for ears. Place 2 wafer cookies for background of eyes and 4 on body for paws, placing bottom 2 wafer cookies at 45° angle on bottom edge of cake.

Cut marshmallow crosswise into halves; place each half on a choco-

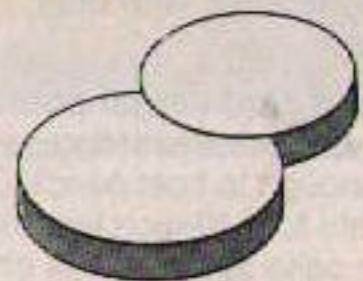
late wafer cookie for eyes. Place chocolate candies on marshmallow halves for pupils; fasten with small dab of frosting if necessary. Use small gumdrop for nose and shoestring licorice for mouth and outline of legs. Toss ¼ cup coconut and the cocoa; carefully sprinkle within outline of legs and on bottom portion of body.

14 to 16 servings.

CUTTING AND ASSEMBLING PANDA CAKE



Cut small piece from one side of 9-inch layer.



Join 8-inch layer to cut section of 9-inch layer.

REPORT CARD CAKE

1 package (18.25 ounces) yellow cake mix with pudding
 1 tub (16 ounces) vanilla ready-to-spread frosting
 2 or 3 drops yellow food color
 1 drop red food color
 1 drop blue food color
 Black shoestring licorice
 2 teaspoons finely chopped nuts
 2 teaspoons chocolate shot

Bake cake mix in jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch, as directed on package. Cut $2\frac{1}{2}$ -inch wide piece of cake from narrow end for "pencil." Cut "V" from one end to form pencil tip. Set aside remaining portion for "report card." Freeze cut pieces uncovered at least 1 hour for easier frosting.

Tint $1\frac{1}{2}$ cups frosting with yellow food color. Tint 1 tablespoon frosting pink with red food color. Tint remaining frosting with blue food color.

Frost report card (larger portion of cake) with yellow frosting, reserving enough to frost pencil. Cut licorice into four 10-inch lengths; place on cake to form lines on report card. Frost uncut end of pencil with pink frosting to form eraser. Frost remaining pencil with reserved yellow frosting. Sprinkle nuts across pencil just under eraser to form a band. Sprinkle chocolate shot on cut end of pencil to form tip. Place blue frosting in decorating bag with fine tip. Write names and grades of class subjects on licorice lines.

14 to 16 servings.

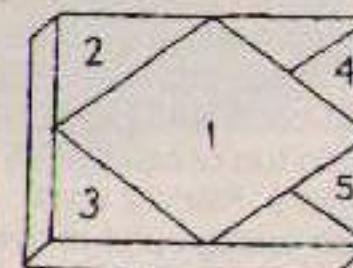
FISH CAKE

1 package (18.25 ounces) lemon, yellow or white cake mix with pudding
 1 tub (16 ounces) vanilla ready-to-spread frosting
 Colored sugars
 1 gumdrop

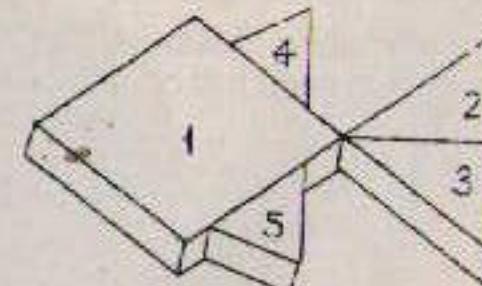
Bake cake mix in rectangular pan, $13 \times 9 \times 2$ inches, as directed on package. Cut cake as shown in diagram. Freeze cut pieces uncovered about 1 hour for easier frosting. Arrange pieces to form fish on large tray or covered cardboard.

Join all parts and frost sides and top of cake. Use frosting on tip of spatula to make scales. Decorate with colored sugars. Use gumdrop for eye.

12 to 16 servings.

CUTTING AND ASSEMBLING FISH CAKE

Cut body, tail and fins.



Arrange pieces for fish.

CLOWN CAKE

1 package (about 18.25 ounces) cake mix with pudding (any flavor)
 1 package (14.5 ounces) creamy vanilla frosting mix
 Gumdrops
 Candy-coated chocolate candies

Bake cake mix in rectangular pan, $13 \times 9 \times 2$ inches, as directed on package. Measure short ends of cake; place wooden picks in centers. Measure 6 inches down sides of cake from 1 marked end; place picks in both sides. Cut cake as shown in picture. Freeze cut pieces uncovered about 1 hour for easier frosting.

Place cake on large tray or aluminum foil-covered cardboard. Prepare frosting mix as directed on package. Join all pieces with frosting; frost top and sides of cake. Decorate with gumdrops and candy-coated chocolate candies.

16 servings.

CUTTING AND ASSEMBLING CLOWN CAKE

Cut clown's face and bow.



Arrange pieces for clown.

CAT CAKE

1 package (18.25 ounces) yellow cake mix with pudding
 1/2 cup finely chopped peanuts
 Creamy Cocoa Frosting (below)
 Large yellow gumdrop
 Small black gumdrop
 Black shoestring licorice

Bake cake mix in rectangular pan, 13 x 9 x 2 inches, as directed on package except — stir chopped peanuts into batter. Cut 1 layer as shown in diagram. Freeze cut pieces uncovered about 1 hour for easier frosting. Arrange uncut layer and the pieces as shown in diagram to form cat on large tray or aluminum foil-covered cardboard, about 18 x 12 inches.

Join all parts and frost sides and top of cake with Creamy Cocoa Frosting. Use yellow gumdrop slices for eyes, black gumdrop for nose and shoestring licorice for whiskers and lines on eyes and front paws.

12 to 16 servings.

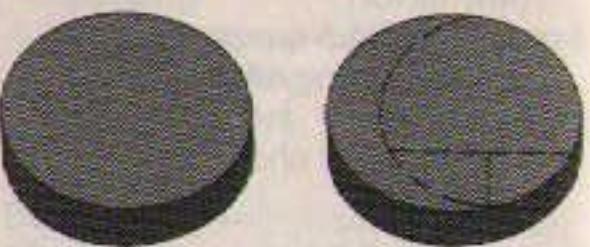
Creamy Cocoa Frosting

3 cups powdered sugar
 1/2 cup cocoa
 1/2 cup margarine or butter, softened
 1 teaspoon vanilla
 3 tablespoons water

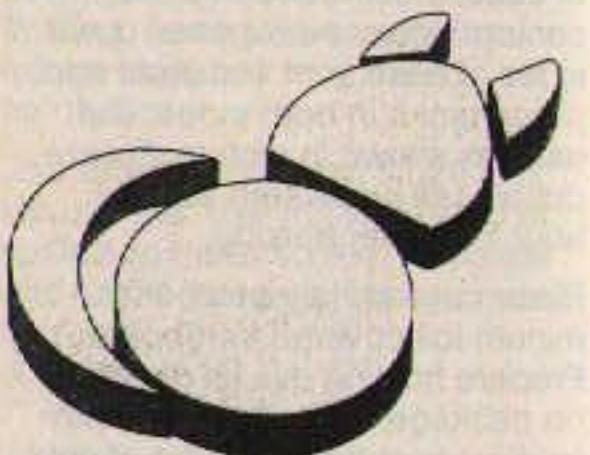
Beat all ingredients on medium speed until smooth and spreading consistency. If necessary, stir in additional water, 1/2 teaspoon at a time.

TIME-SAVER TIP: Substitute 1 package (13.7 ounces) chocolate fudge frosting mix for the Creamy Cocoa Frosting.

CUTTING AND ASSEMBLING CAT CAKE



Cut 1 layer to form head, ears and tail of cat.



Arrange uncut layer and pieces to form cat.

Cat Cake





CAR CAKE

1 package (18.25 ounces) chocolate fudge cake mix with pudding
 Penuche Frosting (below)
 Black shoestring licorice
 Small colored candies
 2 peppermint candies or large gumdrops

Bake cake mix in rectangular pan, 13 x 9 x 2 inches, as directed on package. Cut cake as shown in diagram. Freeze cut pieces uncovered about 1 hour for easier frosting. Arrange pieces to form car on large tray or aluminum foil-covered cardboard, about 15 x 12 inches. If necessary, trim wheels to join evenly.

Mix $\frac{1}{3}$ cup of the Penuche Frosting and $\frac{1}{2}$ to 1 teaspoon milk to make a thinner consistency; use to seal in crumbs on cut edges and to join pieces. Frost sides and top of cake with remaining frosting.

Use shoestring licorice for windows, door, fenders and wheels. Outline running board, trunk and top of car with candies. Use peppermint candies for hubs of wheels.

14 to 16 servings.

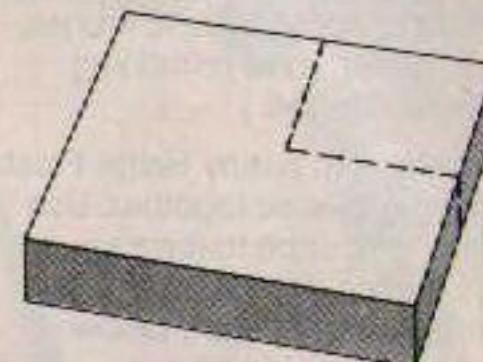
Penuche Frosting

$\frac{1}{2}$ cup margarine or butter
 1 cup packed brown sugar
 $\frac{1}{4}$ cup milk
 2 cups powdered sugar

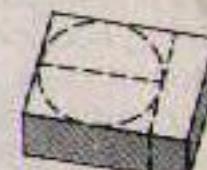
Heat margarine in 2-quart saucepan until melted. Stir in brown sugar. Heat to boiling, stirring

constantly. Boil and stir over low heat 2 minutes. Stir in milk; heat to boiling. Remove from heat and cool to lukewarm. Stir in powdered sugar gradually. Place pan of frosting in bowl of cold water; beat until frosting is smooth and spreading consistency. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time.

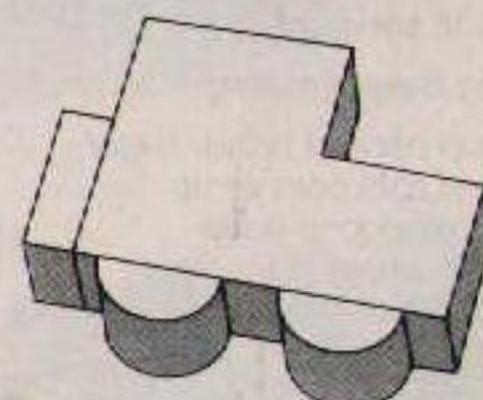
CUTTING AND ASSEMBLING CAR CAKE



Cut 4 x 5-inch piece from one end of cake.



Cut piece into 4-inch circle and 1-inch strip; cut circle into half.



Arrange pieces to form trunk and wheels of car.

GUITAR CAKE

1 package (18.25 ounces)
chocolate chip cake mix with
pudding
Satiny Beige Frosting (below)
Black or red shoestring licorice
Colored sugar
Assorted candies
4 small lollipops

Bake cake mix in rectangular pan,
13 x 9 x 2 inches, as directed on
package. Cut cake as shown in
diagram. Arrange cake pieces on
large tray or aluminum foil-covered
cardboard, about 20 x 12 inches,
to form guitar. (Use remaining
pieces as desired.)

Frost cake with Satiny Beige Frosting,
joining pieces together. Use
shoestring licorice to form sound
hole. Sprinkle colored sugar in
rectangle, $3\frac{1}{2} \times 1$ inch, below
sound hole for string bar.

Use short piece of shoestring
licorice to make crosspieces on
neck for fretted fingerboard. Place
longer shoestring licorice from
string bar to top of neck for the
strings. Place candies around
edge of guitar, on the string bar
and at the top of the neck. Insert
2 small lollipops in each triangular
piece at top of tuning pegs.

14 to 16 servings.

Satiny Beige Frosting

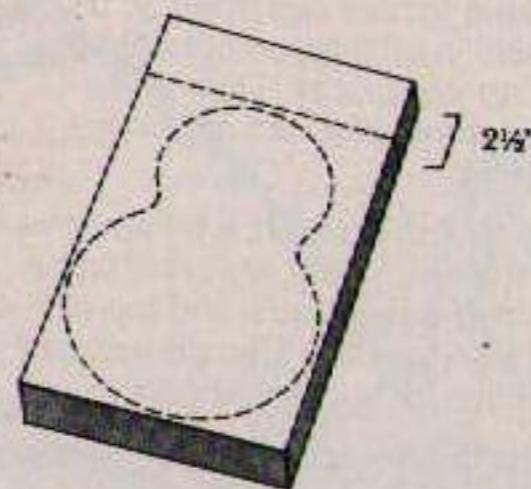
$\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{4}$ cup light corn syrup
2 tablespoons water
2 egg whites
 $\frac{1}{2}$ teaspoon vanilla

Mix brown sugar, corn syrup and
water in 1-quart saucepan. Cover
and heat to rolling boil over medium
heat. Uncover and boil rapidly until

candy thermometer registers 242°
or until small amount of mixture
dropped into very cold water
forms a firm ball that holds its
shape until pressed.

As mixture boils, beat egg whites
in small bowl just until stiff peaks
form. Pour hot syrup very slowly
in a thin stream into egg whites,
beating constantly on medium
speed. Add vanilla; beat on high
speed until stiff peaks form.

TIME-SAVER TIP: Substitute 1
package (7.2 ounces) fluffy white
frosting mix for the Satiny Beige
Frosting. Prepare as directed on
package.

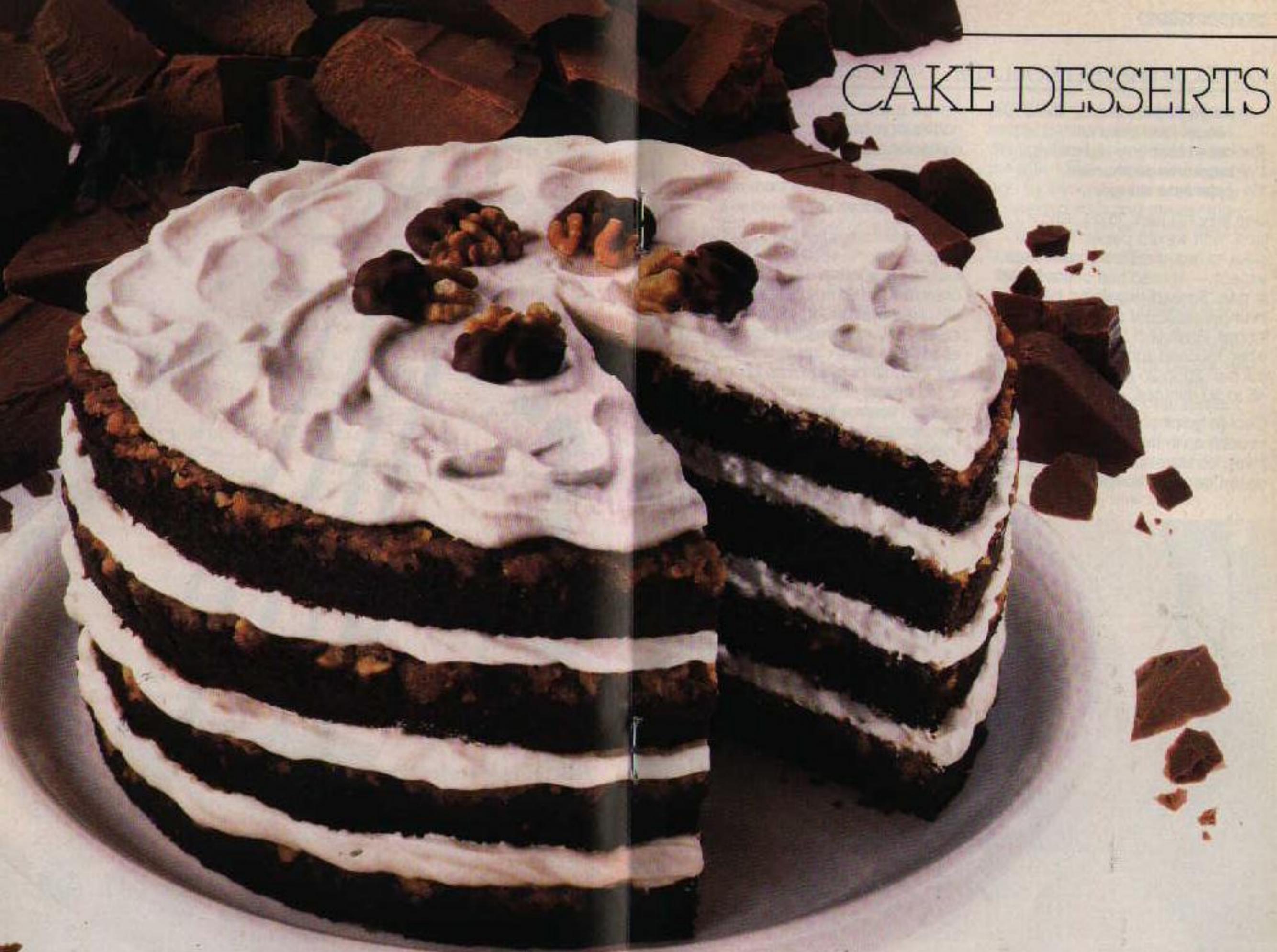
**CUTTING AND ASSEMBLING
GUITAR CAKE**

Carefully cut cake into 2 pieces.
Arrange cake pieces to form
guitar.



Guitar Cake

CAKE DESSERTS



Walnut Tortie (page 65)

RAINBOW SHERBET ROULADE

1 package (16 ounces) white angel food cake mix

1½ cups raspberry sherbet

1½ cups orange sherbet

1½ cups lime sherbet

Line jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch, with waxed paper. Prepare cake mix as directed on package except — spread half of the batter in pan. Spread remaining batter in ungreased loaf pan, $9 \times 5 \times 3$ inches. Bake until top springs back when touched lightly in center, jelly roll pan 20 to 25 minutes, loaf pan 45 to 50 minutes.

Cool jelly roll pan 10 minutes.

Loosen cake from edges of pan; invert on towel sprinkled with powdered sugar. Carefully remove

waxed paper. Trim off stiff edges if necessary. While hot, carefully roll cake and towel from narrow end. Cool on wire rack. Invert loaf pan to cool. Remove cake from pan; freeze for future use.

Unroll cake; remove towel. Beginning at narrow end, spread raspberry sherbet on $\frac{1}{3}$ of cake, orange sherbet on next $\frac{1}{3}$ of cake and lime sherbet on remaining cake. Roll up carefully. Place roll, seam side down, on aluminum foil, 18×12 inches. Wrap securely in foil; freeze until firm, at least 6 hours. Remove from freezer 15 minutes before serving. Cut roll into $\frac{3}{4}$ -inch slices.

12 servings.

Rainbow Sherbet Roulade



CHOCOLATE ROULADE

3 eggs

½ package (18.25 ounces) devils food cake mix with pudding*

½ cup water

2 tablespoons vegetable oil

Sweetened Whipped Cream (below), sherbet or jelly

Powdered sugar

Heat oven to 375° . Line jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch, with aluminum foil or waxed paper; grease. Beat eggs in small bowl on high speed until thick and lemon colored, about 2 minutes. Gradually beat in cake mix (dry), water and oil on low speed; continue beating 1 minute. Pour batter into pan; spread evenly. Bake until top springs back when touched lightly in center, 12 to 15 minutes. Invert on towel sprinkled with powdered sugar, carefully remove foil. While hot, roll cake and towel from narrow end. Cool on wire rack. Unroll cake; remove towel. Spread cake with Sweetened Whipped Cream. Roll up; sprinkle with powdered sugar. Refrigerate until chilled, about 4 hours. Refrigerate any remaining cake roll.

10 servings.

Sweetened Whipped Cream

Beat 1 cup chilled whipping cream and 2 tablespoons sugar in chilled small bowl until stiff peaks form.

NOTE: To measure a half package, empty the contents into a bowl. Stir lightly with a fork just to loosen the mix. Measure the entire package by spooning the contents lightly into standard measuring cups, then take half of this amount.

*Devils Food Half-Package Directions:

Heat oven to 350° . Grease and flour 1 round pan, 8 or $9 \times 1\frac{1}{2}$ inches, or line about 12 medium muffin cups, $2\frac{1}{2} \times 1\frac{1}{4}$ inches, with paper baking cups. Prepare 1 package (18.25 ounces) devils food cake mix with pudding as directed except — use $\frac{1}{2}$ package cake mix, $\frac{3}{4}$ cup water, 2 tablespoons vegetable oil and 1 egg. Bake as directed on package.

PEPPERMINT ROULADE

1 package (16 ounces) white angel food cake mix
Powdered sugar
1/2 package (2.8-ounce size) whipped topping mix (1 envelope)
1/3 cup crushed peppermint hard candies
1/3 cup miniature semisweet chocolate chips
1 or 2 drops red food color

Prepare cake mix as directed on package except — spread half of the batter in ungreased jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch. Spread remaining batter in ungreased loaf pan, $9 \times 5 \times 3$ inches. Bake until top springs back when touched lightly in center, jelly roll pan 20 to 25 minutes, loaf pan 45 to 50 minutes.

Cool jelly roll pan 10 minutes. Loosen cake from edges of pan; invert on towel sprinkled with powdered sugar. While hot, carefully roll cake and towel from narrow end. Cool on wire rack. Invert loaf pan to cool. Remove cake from pan; freeze for future use.*

Prepare topping mix as directed on package. Fold in candies, chips and food color. Reserve $\frac{1}{3}$ cup of the topping. Unroll cake; remove towel. Spread remaining topping over cake. Roll up; top with reserved topping.

8 servings.

*Or use for Crispy Angel Slices (see page 92).



Peppermint Roulade



PEPPERMINT WHIPPED CREAM CAKE

1 package (16 ounces) white angel food cake mix
 Peppermint Whipped Cream (below)
 3 tablespoons crushed peppermint candy

Bake cake mix as directed on package; cool completely. Remove cake from pan; place upside down. Slice off top of cake about 1 inch down (see page 2) and reserve. Cut down into cake 1 inch from outer edge and 1 inch from edge of hole, leaving substantial "walls" on each side. Remove center with a spoon or curved knife, being careful to leave a base of cake 1 inch thick.

Spoon half the Peppermint Whipped Cream into cake cavity. Press mixture firmly into cavity. Replace top of cake and press gently. Frost cake with remaining whipped cream. Refrigerate at least 4 hours. Just before serving, sprinkle with crushed candy. Refrigerate any remaining cake.

12 to 16 servings.

Peppermint Whipped Cream

2 cups chilled whipping cream
 1 cup powdered sugar
 1 teaspoon peppermint extract
 8 drops red food color

Beat all ingredients in chilled bowl until stiff.

ANGEL FOOD WALDORF

1 package (16 ounces) white angel food cake mix
 $\frac{1}{3}$ cup slivered, blanched almonds
 3 cups whipping cream, chilled
 1½ cups powdered sugar
 $\frac{3}{4}$ cup cocoa
 $\frac{1}{4}$ teaspoon salt

Bake cake mix as directed on package; cool completely. Heat oven to 350°. Bake almonds in ungreased pan, stirring occasionally, until golden brown, about 10 minutes. Cool; reserve.

Remove cake from pan; place cake upside down. Slice off top of cake about 1 inch down (see page 2) and reserve. Cut down into cake 1 inch from outer edge and 1 inch from edge of hole, leaving substantial "walls" on each side. Remove center with a spoon or curved knife, being careful to leave a base of cake 1 inch thick.

Beat whipping cream, sugar, cocoa and salt in chilled bowl until stiff. Fold $\frac{1}{3}$ cup almonds into half the mixture; spoon into cake cavity. Press mixture firmly into cavity to avoid holes in cut slices. Replace top of cake; press down gently. Frost cake with remaining whipped cream mixture. Sprinkle remaining almonds over side and top of cake. Chill at least 4 hours or until set.

12 to 16 servings.

MOCHA-RUM CREAM CAKE

1 package (16 ounces) white angel food cake mix
 1 tablespoon cocoa
 $1\frac{1}{3}$ cups cold coffee
 Mocha Rum Cream (right)
 $\frac{2}{3}$ cup chopped natural almonds, toasted
 Chocolate Buttercream Frosting (right)

Bake cake mix as directed on package except — stir cocoa into cake mix (dry) and substitute cold coffee for the water; cool completely. Remove cake from pan; place cake upside down. Slice off top of cake about 1 inch down (see page 2) and reserve. Cut down into cake 1 inch from outer edge and 1 inch from edge of hole, leaving substantial "walls" on each side. Remove center with a spoon or curved knife, being careful to leave a base of cake 1 inch thick. Prepare Mocha Rum Cream; fold in $\frac{1}{3}$ cup of the almonds. Spoon mixture into cake cavity. Replace top of cake and press gently.

Frost cake with Chocolate Buttercream Frosting. Sprinkle top with remaining almonds. Refrigerate at least 4 hours. Refrigerate any remaining cake.

12 to 16 servings.

Mocha Rum Cream

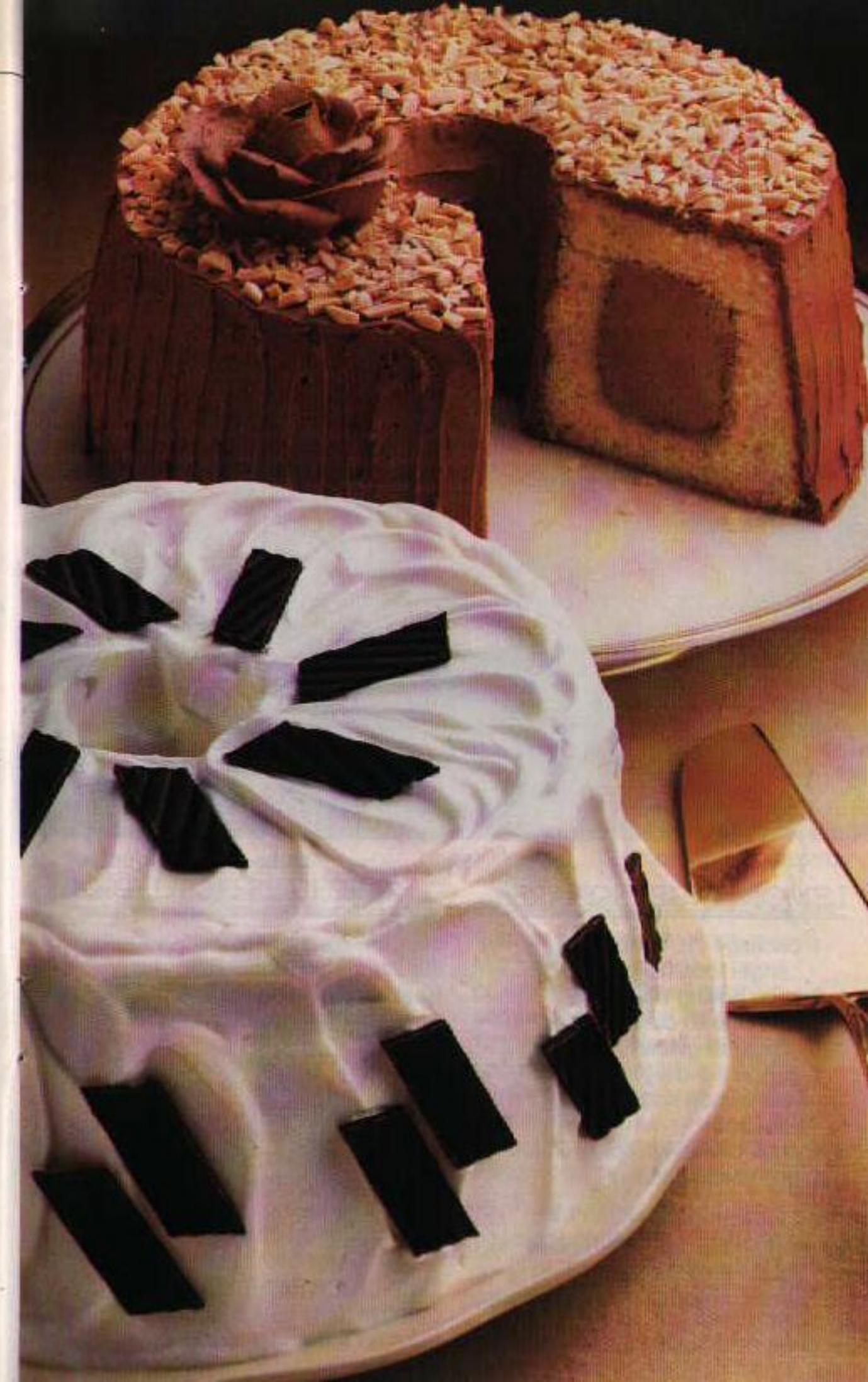
1 cup chilled whipping cream
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{4}$ cup cocoa
 1 teaspoon powdered instant coffee
 1 teaspoon rum flavoring

Beat all ingredients except rum flavoring in chilled bowl until stiff. Fold in rum flavoring.

Chocolate Buttercream Frosting

$2\frac{1}{3}$ cups powdered sugar
 $\frac{1}{3}$ cup margarine or butter, softened
 $\frac{1}{3}$ cup shortening
 2 ounces melted unsweetened chocolate (cool)
 $\frac{3}{4}$ teaspoon vanilla
 2 tablespoons milk

Beat all ingredients on medium speed until frosting is smooth and spreading consistency. If necessary, stir in additional milk, $\frac{1}{2}$ teaspoon at a time.



Mocha-Rum Cream Cake,
 Chocolate-Almond Cake
 (page 67)



LEMON ANGEL SQUARES

- 1 package (16 ounces) white angel food cake mix
- 2 cups boiling water
- 1 package (6 ounces) lemon-flavored gelatin
- 1 can (6 ounces) frozen lemonade concentrate, thawed
- 1½ cups chilled whipping cream
- ½ cup flaked coconut

Bake cake mix as directed on package; cool completely. Pour boiling water on gelatin; stir until gelatin is dissolved. Refrigerate until thickened but not set. Add enough cold water to lemonade

Lemon Angel Squares

concentrate to measure 2 cups; stir into gelatin. Beat until foamy. Beat whipping cream in chilled bowl until stiff; fold into gelatin.

Tear cake into about 1-inch pieces. Fold cake pieces into gelatin mixture. Spread in ungreased rectangular baking dish, 13×9×2 inches; sprinkle with coconut. Refrigerate until firm, at least 4 hours. Cut into squares.

16 servings.

TIME-SAVER TIP: Substitute 1 commercially baked angel food cake for the angel food cake mix.

ANGEL TOFFEE DESSERT

- 1 package (16 ounces) white angel food cake mix
- 6 bars (1½ ounces each) chocolate-covered toffee candy
- 2 cups chilled whipping cream
- ¼ cup sugar

Bake cake mix as directed on package; cool completely. Refrigerate candy bars until chilled. Crush or finely chop candy bars; reserve ½ cup. Beat whipping cream and sugar in chilled bowl until stiff; fold in remaining crushed candy.

Angel Toffee Dessert

Tear cake into about 1-inch pieces. Mix cake pieces and whipped cream mixture. Press lightly in ungreased rectangular pan, 13×9×2 inches, with back of spoon; sprinkle with reserved crushed candy. Freeze until firm, at least 1½ hours. Cut into squares or spoon into dessert dishes. Freeze any remaining dessert.

15 or 16 servings

TIME-SAVER TIP: Substitute 1 commercially baked angel food cake for the angel food cake mix.



ANGEL SOUFFLÉ

- 1 package (16 ounces) white or
- 1 package (17 ounces) confetti angel food cake mix
- 1 package (8 ounces) cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla
- 2 cups chilled whipping cream
- 1 cup miniature marshmallows
- 1 jar (10 ounces) maraschino cherries, drained

Bake cake mix as directed on package; cool completely. Beat cream cheese, sugar and vanilla in small bowl on medium speed, scraping bowl occasionally, until smooth and creamy. Beat whipping cream in chilled bowl until stiff. Gently fold whipped cream,

Angel Soufflé

marshmallows and cherries into cream cheese mixture.

Tear cake into about 1-inch pieces. Toss cake pieces and cream cheese mixture. Make 4-inch band of aluminum foil 2 inches longer than circumference of 1½-quart soufflé dish. Extend dish by securing band around outside of dish. Turn angel food mixture into dish.

Refrigerate until set, at least 8 hours. Refrigerate any remaining soufflé.

12 to 16 servings.

TIME-SAVER TIP: Substitute 1 commercially baked angel food cake for the angel food cake mix.

STRAWBERRY ANGEL SQUARES

- 1 package (16 ounces) white angel food cake mix
- 1 cup boiling water
- 1 package (3 ounces) strawberry-flavored gelatin
- 1 can (15.25 ounces) crushed pineapple in juice, drained (reserve ½ cup juice)
- 1 cup low-fat creamed cottage cheese (small curd)
- 1 package (10 ounces) frozen sweetened strawberries, thawed, or 1 cup sweetened sliced strawberries

Bake cake mix as directed on package; cool completely. Cut cake vertically into halves. Freeze one half for future use. Remove crust from other half; cut into about 1-inch cubes.

Pour boiling water on gelatin in large bowl; stir until gelatin is dissolved. Stir in reserved pineapple juice. Place cottage cheese in blender container. Cover and blend on medium speed, stopping blender frequently to scrape sides, until smooth, 1 to 2 minutes. Add gelatin mixture. Cover and blend on medium speed until smooth, about 15 seconds. Return mixture to large bowl. Stir in pineapple, strawberries and cake cubes. Pour into square baking dish, 8 x 8 x 2 inches. Refrigerate until firm, at least 6 hours. Garnish with fresh strawberries if desired.

9 servings.

TIME-SAVER TIP: Substitute ½ of a commercially baked angel food cake for the angel food cake mix.

MINT-CHOCOLATE CROWN

- 1 package (16 ounces) white angel food cake mix
- 1 half-gallon mint chocolate chip ice cream
- Chocolate-flavored syrup

Bake cake mix as directed on package; cool. Tear cake into about 2-inch pieces. Layer cake pieces and scoops of ice cream alternately in ungreased tube pan, 10 x 4 inches. Press mixture gently in pan. Freeze at least 8 hours.

Run knife around edge of pan to loosen; invert on serving plate. Remove pan; drizzle chocolate-flavored syrup over top of cake. Top each serving with additional syrup. Freeze any remaining dessert.

12 to 16 servings.

TIME-SAVER TIP: Substitute 1 commercially baked angel food cake for the angel food cake mix.

FRUIT TRIFLE

1 package (16 ounces) white angel food cake mix
 1 can (15.25 ounces) crushed pineapple in juice, drained
 1 can (11 ounces) mandarin orange segments, drained
 1 package (3½ ounces) vanilla instant pudding and pie filling
 ½ package (2.8-ounce size) whipped topping mix (1 envelope)
 ¼ cup chopped walnuts
 6 maraschino cherries with stems

Bake cake mix as directed on package; cool completely. Cut cake vertically into halves. Freeze one half for future use. Tear other half into small pieces.

Mix pineapple and orange segments. Prepare pudding and pie filling as directed on package for pudding. Layer half each of the cake pieces, fruit mixture and pudding in 2-quart serving bowl; repeat. Prepare topping mix as directed on package. Spread over pudding. Sprinkle with walnuts and garnish with cherries. Refrigerate at least 2 hours.

8 servings

TIME-SAVER TIP: Substitute ½ of a commercially baked angel food cake for the angel food cake mix.

CRANBERRY-ANGEL TRIFLE

½ package (2.8-ounce size) whipped topping mix (1 envelope) or 1 cup whipping cream
 1 package (3½ ounces) vanilla instant pudding and pie filling
 1 teaspoon almond extract
 ½ white angel food cake, torn into 1-inch pieces (8 to 10 cups)
 1 jar (14 ounces) cranberry-orange relish
Toasted Slivered Almonds (below)

Prepare whipped topping mix as directed on package or beat whipping cream in chilled bowl until stiff. Prepare pudding and pie filling as directed on package. Fold whipped topping and almond extract into pudding. Alternate 3 layers each of cake pieces, cranberry-orange relish and pudding mixture in 3-quart serving bowl or casserole. Sprinkle with toasted almonds. Refrigerate at least 5 hours.

12 to 15 servings.

Toasted Slivered Almonds

Heat oven to 350°. Place 2 to 3 tablespoons slivered almonds on ungreased cookie sheet, stirring occasionally, until light brown, about 5 minutes.

TIME-SAVER TIP: Substitute ½ of a commercially baked angel food cake for the angel food cake mix.

FRUIT 'N CREAM TORTE

1 package (18.25 ounces) butter recipe yellow cake mix or yellow cake mix with pudding
 1 package (3½ ounces) vanilla instant pudding and pie filling
 1½ cups cold milk
 ½ cup dairy sour cream
 1 tablespoon grated orange peel
 1 pint strawberries, sliced, or raspberries or blueberries
 1 carton (8 ounces) frozen whipped topping or 2 cups sweetened whipped cream

Bake cake mix in 2 round pans, 8 or 9 x 1½ inches, as directed on package. Beat pudding and pie filling (dry), milk and sour cream on low speed until blended, about 2 minutes. Stir in orange peel. Let stand until thickened, 3 to 5 minutes. Split cake to make 4 layers (see page 2). Spread ½ cup of the pudding mixture to edge of cake; top with ½ cup of the fruit. Repeat twice. Frost side and top of cake with whipped topping. Garnish with additional fruit if desired. Refrigerate any remaining torte.

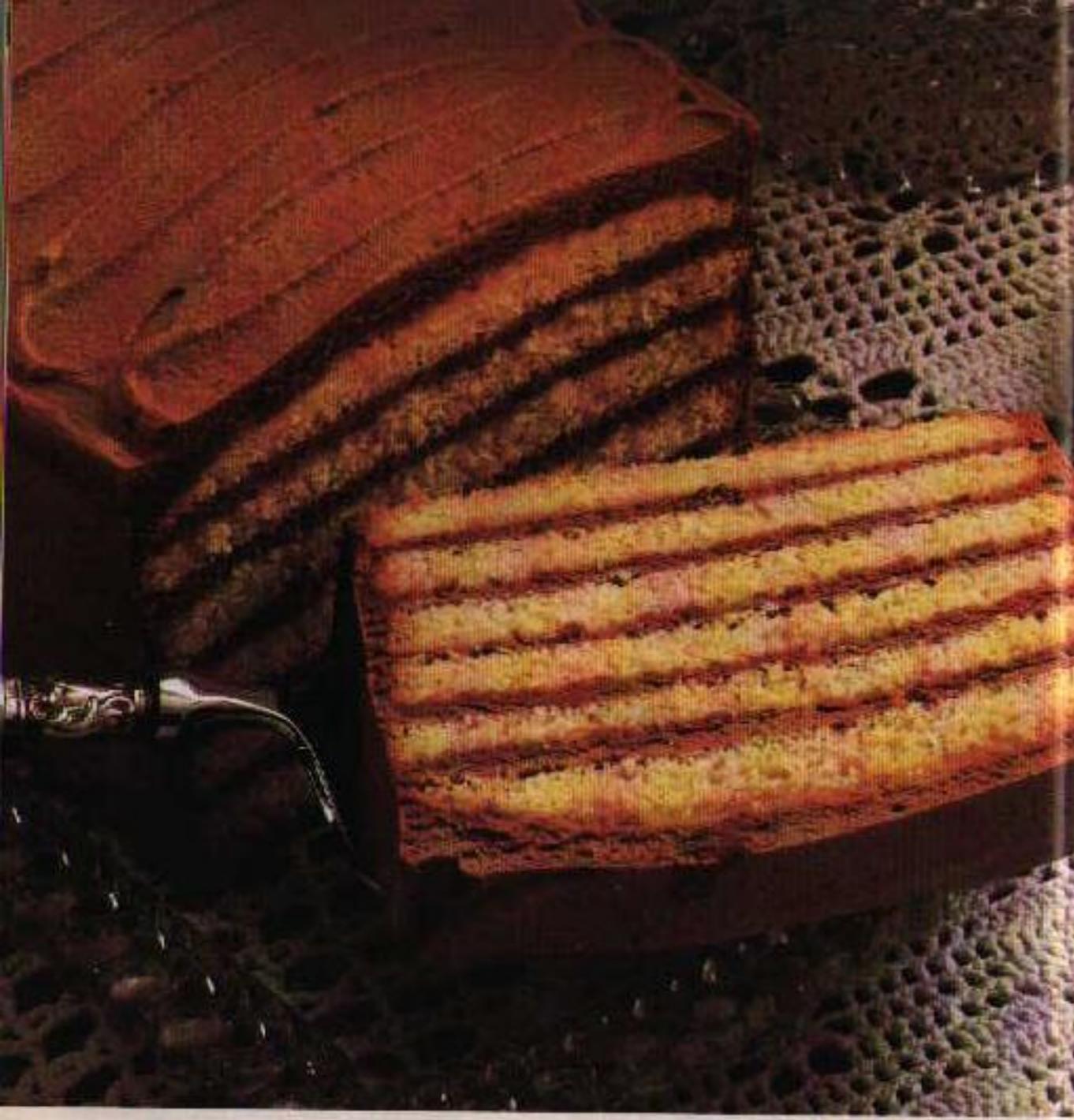
12 servings.

CHOCOLATE-RASPBERRY TORTE

1 package (18.25 ounces) milk chocolate cake mix with pudding
 1 jar (12 ounces) raspberry preserves (1 cup)
 1½ cups chilled whipping cream
 ¼ cup powdered sugar

Bake cake mix in jelly roll pan, 15½ x 10½ x 1 inch, as directed on package. Cut cake crosswise into thirds. Place 1 third on serving plate; spread with ½ cup of the preserves to within ½ inch of edges. Top with another third; spread with remaining ½ cup preserves. Top with remaining third. Beat whipping cream and powdered sugar in chilled bowl until stiff. Frost sides and top of cake. Decorate with chocolate curls (see page 3) if desired. Refrigerate any remaining torte.

10 servings.



German Chocolate Torte

GERMAN CHOCOLATE TORTE

- 1 package (16 ounces) golden pound cake mix
- 2 bars (4 ounces each) sweet cooking chocolate
- 1/4 cup strong coffee
- 2 tablespoons cognac or brandy or 1 teaspoon brandy flavoring
- 1 1/2 cups chilled whipping cream

Bake cake mix as directed on package. Cool 10 minutes; remove from pan. Cool 30 minutes. Freeze cake uncovered until firm, about 1 1/2 hours.

Split cake horizontally into 6 layers (see page 2). Heat chocolate and coffee in saucepan, stirring constantly, until chocolate is melted. Stir in cognac; cool. Beat whipping cream in chilled bowl until stiff. Fold chocolate mixture into whipped cream. Spread 1/2 cup whipped cream mixture between each layer. Frost top and sides of loaf with remaining whipped cream mixture. Refrigerate at least 8 hours. Refrigerate any remaining torte.

10 to 12 servings.

FRENCH CHOCOLATE TORTE

- 1 package (23.5 ounces) fudge brownie mix with can of chocolate flavor syrup
- 2 cups chilled whipping cream
- 1 cup strawberry, red raspberry, cherry or apricot preserves

Line jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch, with aluminum foil; grease. Prepare Cakelike Brownies as directed on package. Spread in pan. Bake 20 to 25 minutes; cool at least 1 hour.

Beat whipping cream in chilled bowl until stiff. Invert brownies on large cutting surface or cookie sheet; remove foil. Cut brownies crosswise to make 4 layers, each about $10 \times 3\frac{3}{4}$ inches. Place 1 layer on serving plate; spread with $\frac{1}{4}$ cup of the preserves. Spoon $\frac{1}{2}$ cup of the whipped cream over preserves; spread evenly. Repeat 2 times. Top with remaining layer; spread top with remaining preserves. Frost sides and 1 inch around top with remaining whipped cream. Refrigerate at least 2 hours but no longer than 24 hours. Cut into about 1-inch slices.

10 servings.

WALNUT TORTE

- 1 1/2 cups chopped walnuts
- 1 1/2 cups vanilla wafer crumbs
- 1 cup packed brown sugar
- 1 cup margarine or butter, melted
- 1 package (18.25 ounces) devils food cake mix with pudding
- 1 1/2 cups chilled whipping cream
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla

Heat oven to 350°. Mix walnuts, wafer crumbs, brown sugar and margarine. Spread about $\frac{3}{4}$ cup in each of 2 ungreased round pans, $9 \times 1\frac{1}{2}$ inches. Prepare cake mix as directed on package. Pour about $1\frac{1}{4}$ cups batter over walnut mixture in each pan; refrigerate remaining batter.

Bake until top springs back when touched lightly, about 20 minutes. Immediately remove from pans; invert. Repeat with remaining batter and walnut mixture. Cool layers completely.

Beat whipping cream, granulated sugar and vanilla in chilled bowl until stiff. Place 1 layer, walnut side up, on serving plate; spread with whipped cream. Repeat with remaining layers and whipped cream. Frost top of torte with whipped cream. Garnish with grated chocolate or walnut halves if desired; refrigerate.

12 servings.

CRANBERRY TORTE

1 package (18.25 ounces) white cake mix with pudding
 $\frac{3}{4}$ cup vanilla ready-to-spread frosting
 $\frac{1}{3}$ cup cold milk
 $\frac{1}{2}$ package (2.8-ounce size) whipped topping mix (1 envelope)
1 jar (14 ounces) cranberry-orange relish or 1 package (10 ounces) frozen cranberry-orange relish, thawed

Bake cake mix in 2 round layer pans, 8 or $9 \times 1\frac{1}{2}$ inches, as directed on package. Split cake to make 4 layers (see page 2).

Blend frosting, milk and whipped topping mix (dry) in small bowl on low speed, scraping bowl constantly. Beat on high speed, scraping bowl occasionally, until smooth and thick, about 1 minute. Spread 1 layer with $\frac{1}{4}$ of the frosting mixture. Spoon $\frac{1}{4}$ of the cranberry-orange relish over top. Swirl relish into frosting mixture. Repeat with remaining layers, frosting mixture and relish. Refrigerate 1 to 2 hours before serving. Refrigerate any remaining torte.

12 servings.

CHOCOLATE CREAM CAKE

1 package (13.7 ounces) chocolate fudge frosting mix
 $1\frac{1}{2}$ cups whipping cream
2 teaspoons powdered instant coffee
1 package (18.25 ounces) milk chocolate cake mix with pudding
1 tablespoon powdered instant coffee
Coffee Glaze (below)

Chill 2 cups of the frosting mix (dry), the whipping cream and 2 teaspoons instant coffee in small bowl at least 1 hour.

Bake cake mix in 2 round layer pans, $9 \times 1\frac{1}{2}$ inches, as directed on package except — add 1 tablespoon instant coffee to the dry mix. Split cake to make 4 layers (see page 2). Beat frosting mixture until stiff; fill layers. Spread top of cake with Coffee Glaze, allowing some to drizzle down side. Garnish cake with chocolate curls (see page 3) if desired. Refrigerate cake before serving.

12 servings.

Coffee Glaze

Mix remaining frosting mix (dry), $\frac{1}{2}$ teaspoon powdered instant coffee, 2 to 3 tablespoons hot water and 1 tablespoon light corn syrup; beat until smooth. Add 1 to 2 teaspoons water if necessary.

CHOCOLATE-ALMOND CAKE

1 package (16 ounces) white angel food cake mix
Chocolate-Almond Filling (below)
 $1\frac{1}{2}$ cups chilled whipping cream
 $\frac{1}{3}$ cup powdered sugar
2 to 3 tablespoons almond-flavored liqueur
Chocolate Cut-outs (right)

Bake cake mix as directed on package; cool completely. Remove cake from pan. Split cake to make 4 layers (see page 2). Fill each layer with 1 cup Chocolate-Almond Filling. Beat whipping cream and powdered sugar in chilled bowl until stiff; fold in liqueur. Frost cake with whipped cream mixture. Decorate with Chocolate Cut-outs. Refrigerate any remaining cake.

12 to 16 servings.

Chocolate-Almond Filling

$\frac{1}{3}$ cup sugar
3 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
2 cups milk
2 ounces unsweetened chocolate, cut up
2 egg yolks, slightly beaten
2 tablespoons margarine or butter
2 tablespoons almond-flavored liqueur
2 teaspoons vanilla

Mix sugar, cornstarch and salt in saucepan. Stir in milk gradually; add chocolate. Cook over medium heat, stirring constantly, until chocolate is melted. Stir at least half of the hot mixture gradually into egg yolks. Blend into hot mix-

ture in saucepan. Heat to boiling, stirring constantly. Boil and stir 2 minutes. Stir in margarine, liqueur and vanilla. Cover surface of pudding with plastic wrap; cool.

Chocolate Cut-outs

Heat 1 bar (4 ounces) sweet cooking chocolate over low heat until melted. Spread over outside bottom of square pan, $8 \times 8 \times 2$ inches. Before chocolate hardens, pull fork or decorating comb gently across surface for rippled effect. Refrigerate until firm; bring to room temperature. Cut into circles, diamonds, stars or other desired shapes. Refrigerate until ready to use.



CHOCOLATE ALASKA SUPREME

- 1 package (18.25 ounces) devils food cake mix
- 2 quarts chocolate chip, chocolate revel or peppermint ice cream, slightly softened
- 6 egg whites
- ½ teaspoon cream of tartar
- 1 cup sugar
- 1 cup chocolate ice-cream topping
- 2 tablespoons coffee-flavored liqueur

Bake cake mix in 2 round pans, 9 x 1½ inches, as directed on package. Line 2 round pans, 9 x 1½ inches, with aluminum foil. Spread 1 quart ice cream in each pan. Freeze until very firm, at least 6 hours.

Cover cookie sheet with aluminum foil. Place 1 cake layer on cookie sheet. Place 1 ice-cream layer on cake. Top with second cake layer and second ice-cream layer; place in freezer while preparing meringue. (Ice cream must be very firm before it is covered with meringue.)

Move oven rack to lowest position. Heat oven to 500°. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not overbeat. Completely cover cake and ice cream with meringue, sealing it to foil. Bake until meringue is light brown, 3 to 5 minutes.

Trim foil to edge of meringue; transfer cake to serving plate. Let stand 10 to 15 minutes before serving to make cutting easier.

Just before serving, heat topping and liqueur until warm, about 3 minutes; pour over each serving. Store any remaining dessert in freezer up to 24 hours.

16 servings.

FROZEN DAIQUIRI CAKE

- 1 package (16 ounces) white angel food cake mix
- 2 teaspoons rum extract
- 1 pint each lemon, orange and lime sherbet, slightly softened
- Rum Sauce (below)

Prepare cake mix as directed on package except — add rum extract. Bake and cool cake as directed. Split cake to make 3 layers (see page 2). Fill each layer with 1 pint sherbet; spread top of cake with remaining pint sherbet. Wrap and freeze at least 2 hours. Serve with Rum Sauce.

12 to 16 servings.

Rum Sauce

- ½ cup sugar
- 1 tablespoon cornstarch
- ½ teaspoon salt
- 1 cup water
- 1 tablespoon margarine or butter
- 2 tablespoons dark rum
- ¼ teaspoon vanilla

Mix sugar, cornstarch and salt in 1-quart saucepan. Stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; remove from heat. Stir in remaining ingredients; cool.

RAINBOW ANGEL CAKE

1 package (16 ounces) white angel food cake mix
 1 teaspoon grated lemon or orange peel
 6 to 8 drops green food color
 6 to 8 drops yellow food color
 6 to 8 drops red food color
 Glaze (below)

Prepare cake mix as directed on package except — add lemon peel. Divide batter evenly among 3 bowls. Fold one food color into each of the batters. Pour green batter into ungreased tube pan, 10 x 4 inches; spread evenly. Spoon yellow batter on green batter; spread evenly. Spoon red batter on top; spread evenly. Bake and cool as directed on package. Drizzle with Glaze. Garnish with decorators' candy if desired.

12 servings.

Glaze

$\frac{2}{3}$ cup powdered sugar
 2 tablespoons margarine, melted
 1 to 2 tablespoons lemon or orange juice

Mix powdered sugar and margarine. Stir in 1 tablespoon of the lemon juice. Stir in additional lemon juice, 1 teaspoon at a time, until glaze is of desired consistency.

CHOCOLATE-CARAMEL CAKE

1 package (14 ounces) vanilla caramels
 $\frac{2}{3}$ cup evaporated milk
 1 package (18.25 ounces) German chocolate cake mix with pudding
 $\frac{1}{2}$ cup margarine or butter, melted
 $\frac{1}{4}$ teaspoon vanilla
 1 package (6 ounces) semisweet chocolate chips
 $\frac{1}{4}$ cup chopped nuts
 $\frac{1}{4}$ cup flaked coconut

Heat oven to 350°. Heat caramels and $\frac{1}{3}$ cup of the evaporated milk in 2-quart saucepan over low heat, stirring occasionally, until caramels are melted and mixture is smooth. Mix cake mix (dry), margarine, remaining $\frac{1}{3}$ cup evaporated milk and the vanilla in large bowl (mixture will be thick). Pat half of the mixture in bottom of ungreased rectangular pan, 13 x 9 x 2 inches, with rubber spatula. Bake 6 minutes. Sprinkle with chocolate chips; pour caramel mixture over chocolate chips. Break remaining cake mixture into small pieces evenly over caramel mixture; sprinkle with nuts and coconut. Bake until coconut is light golden brown, about 16 minutes. Cool; cut into serving pieces. Serve with whipped cream if desired.

20 servings.

STREUSEL CAKE

1 package (18.25 ounces) yellow cake mix with pudding
 1 cup packed brown sugar
 $\frac{3}{4}$ cup chopped walnuts
 $\frac{1}{4}$ cup firm margarine or butter
 3 eggs
 $1\frac{1}{2}$ cups dairy sour cream

Heat oven to 350°. Grease and flour rectangular pan, 13 x 9 x 2 inches. Mix $\frac{2}{3}$ cup of the cake mix (dry), the brown sugar, walnuts and margarine until crumbly; reserve. Beat eggs slightly with fork; stir in sour cream. Mix in remaining cake mix (batter will be thick and slightly lumpy). Spread half of the batter in pan; sprinkle with half of the reserved brown sugar mixture. Spoon and gently spread remaining batter in pan; sprinkle with remaining brown

sugar mixture. Bake until wooden pick inserted in center comes out clean, 40 to 45 minutes. Serve warm.

16 servings.

NOTE: To reheat cake, heat oven to 350°. Cover cake with aluminum foil and heat until warm, 15 to 20 minutes.

Variations:

Stir one of the following into batter:

1 cup chopped cranberries
 1 cup raisins
 2 tablespoons grated orange peel
 2 tablespoons grated lemon peel
 1 to 2 tablespoons powdered instant coffee
 1 teaspoon ground cinnamon and $\frac{1}{4}$ teaspoon ground nutmeg

SINGLE SERVINGS





CHOCOLATE FLOWER CUPCAKES

1 package (18.25 ounces) milk chocolate or German chocolate cake mix with pudding
Creamy White Frosting (below)
Chocolate Flowers (right)

Bake cupcakes as directed on package. Frost with Creamy White Frosting, making top smooth. Place a Chocolate Flower on each cupcake.

2 to 2½ dozen cupcakes.

Creamy White Frosting

3 cups powdered sugar
½ cup margarine or butter, softened
2 tablespoons milk

Beat all ingredients until frosting is smooth and spreading consistency. If necessary, stir in additional milk, ¼ teaspoon at a time.

Chocolate Flowers

Heat ½ cup semisweet chocolate chips in saucepan over low heat, stirring occasionally, until melted. Place chocolate in small sturdy plastic storage bag or decorating bag with small writing tip. Cut off very small corner of bag, about ¼ inch in diameter. Pipe chocolate in flower design onto waxed paper-lined cookie sheet. Refrigerate until set, about 30 minutes. Place on frosted cupcakes.

About 24 flowers.

NOTE: Other designs can be substituted for the flowers such as initials, butterflies, spirals or bows. The design can be drawn on paper and placed under the waxed paper to use as a guide as shown in the photograph. Or the design can be piped directly onto the frosted cupcake if desired.

Chocolate Flower Cupcakes, Chocolate Cones, Daisy Cupcakes

DAISY CUPCAKES

1 package (18 ounces) carrot cake mix with pudding
Browned Butter Frosting (below)
24 semisweet chocolate chips
Sliced almonds

Bake cupcakes as directed on package. Frost with Browned Butter Frosting. Place a chocolate chip in center of each cupcake; arrange almond slices around chocolate chips to resemble petals of a flower.

About 2 dozen cupcakes.

Browned Butter Frosting

½ cup margarine or butter
6 cups powdered sugar
1 tablespoon vanilla
About ¼ cup milk

Heat margarine over medium heat until delicate brown; cool. Stir in powdered sugar. Stir in vanilla and milk; beat until frosting is smooth and spreading consistency.

CHOCOLATE CONES

1 package (18.25 ounces) devils food cake mix with pudding
Chocolate Cream (below)
24 chocolate candy kisses

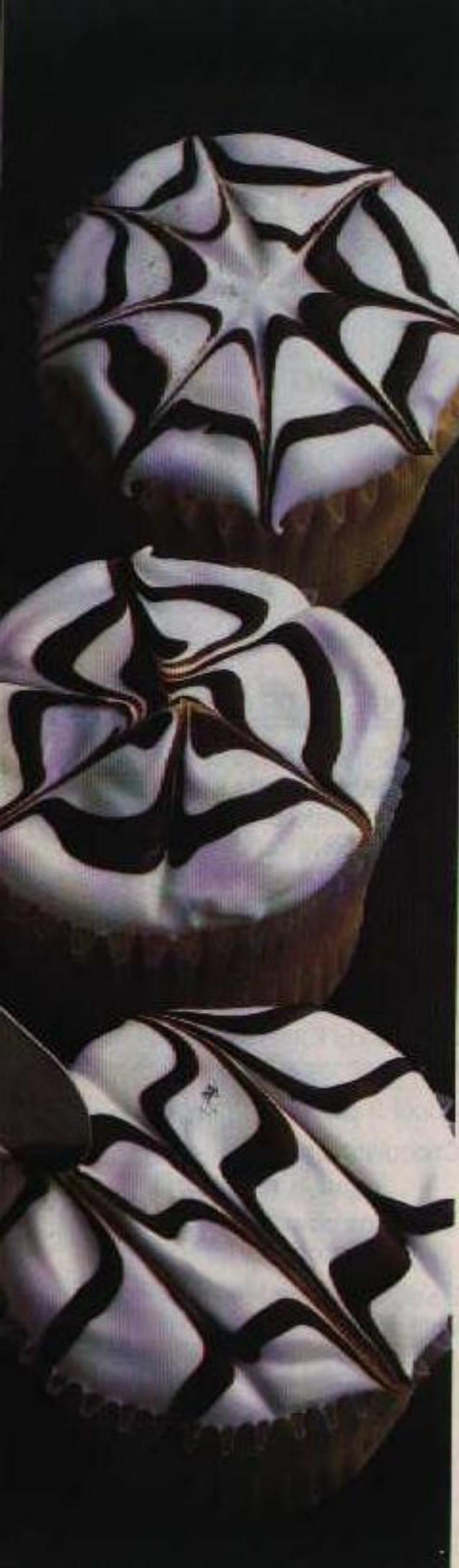
Bake cupcakes as directed on package. Place Chocolate Cream in decorating bag with large open star tip #4B. Pipe in a spiral cone shape onto cupcakes. Top each with candy kiss. Refrigerate any remaining cupcakes.

About 2 dozen cupcakes.

Chocolate Cream

3 cups chilled whipping cream
1½ cups powdered sugar
¾ cup cocoa

Beat all ingredients in chilled bowl until stiff peaks form.



CHOCOLATE SHADOW CUPCAKES

1 package (18.25 ounces) chocolate chip cake mix with pudding
 1 package (7.2 ounces) fluffy white frosting mix
 ½ ounce melted unsweetened chocolate
 Web, Flower and Feather patterns (below)

Bake cupcakes as directed on package. Prepare frosting mix as directed on package. Frost and decorate one cupcake at a time. Using a teaspoon, drizzle melted chocolate across frosting in Web, Flower and Feather patterns.

About 2 dozen cupcakes.

Web Pattern

Drizzle circles with chocolate, beginning with small circle in center and encircling with larger circle, ½ inch outside the other. Draw a knife from center outward 8 times, equally spaced.

Flower Pattern

Drizzle circles as for Web. Draw a knife from outside edge inward and from center outward alternately 6 times.

Feather pattern

Drizzle 3 lines chocolate across frosting; immediately draw a spatula or knife back and forth across lines.

Chocolate Shadow Cupcakes

BIRTHDAY CUPCAKES

1 package (about 18.25 ounces) cake mix with pudding (any flavor)
 2 tablespoons cocoa, if desired
 Vanilla Butter Frosting (below)
 Candle Holders (below)
 Small birthday candles

Bake cupcakes as directed on package. Mix cocoa into half of the Vanilla Butter Frosting. Frost half of the cupcakes with plain frosting and half with cocoa frosting. Place one of the Candle Holders on each cupcake; insert candle into each.

2 to 2½ dozen cupcakes.

Vanilla Butter Frosting

3 cups powdered sugar
 ½ cup margarine or butter, softened
 1½ teaspoons vanilla
 2 tablespoons milk

Beat all ingredients on medium speed until smooth and spreading consistency. If necessary, stir in additional milk, ½ teaspoon at a time.

Candle Holders

- Circle of 5 colored marshmallows or pastel pillow mints
- Circle of red cinnamon candies
- Red or green maraschino cherry (press candle into hole of stem end of cherry)
- Large gumdrop (snip top portion into 5 or 6 petals; carefully pull petals apart)
- Ring-shaped hard candies

GUMDROP HOLLY CUPCAKES

1 package (about 18.25 ounces) cake mix with pudding (any flavor)
 Creamy Peppermint Frosting (below)
 Large green gumdrops
 Red cinnamon candies
 Small red or green candles, if desired

Bake cupcakes as directed on package. Frost with Creamy Peppermint Frosting. Roll green gumdrops, one at a time, on heavily sugared board until ½ inch thick. Cut to resemble holly leaves. Arrange 2 or 3 leaves on each cupcake; add 2 or 3 red cinnamon candies for holly berries. Insert candle in center of each cupcake.

2 to 2½ dozen cupcakes.

Creamy Peppermint Frosting

3 cups powdered sugar
 ½ cup margarine or butter, softened
 1 teaspoon vanilla
 ½ teaspoon peppermint extract
 2 tablespoons milk

Beat all ingredients on medium speed until smooth and spreading consistency. If necessary, stir in additional milk, ½ teaspoon at a time.

TIME-SAVER TIP: Substitute 1 package (14.5 ounces) creamy vanilla frosting mix for the Creamy Peppermint Frosting. Prepare as directed on package except — add ½ teaspoon peppermint extract before beating.